

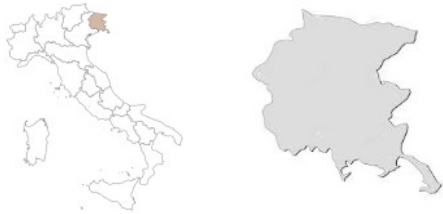
# Tràpe

## Grappa by Cabernet and Refosco

Trape in Friulian means "**marc**". The latter, just pressed, is taken to the distillery and immediately distilled with **the ancient artisanal method**. The alembic used is the oldest in Friuli Venezia Giulia and **one of the oldest in Italy still in use**.

With a transparent, limpid and crystalline appearance, it presents a fresh and elegant bouquet with typical notes of the vines, flowers and ripe fruit. Dry taste with a pleasant softness and a nice balance. Intense and persistent aftertaste.

**Typically Friulian character.**



<b>Varieris of marc</b>	Cabernet and Refosco dPR.
<b>Alcohol content</b>	45%
<b>Area of origin marc</b>	Modeano
<b>Soil type</b>	Clayey
<b>Distillation system</b>	In discontinuous still with direct steam boilers.
<b>Type of grappa</b>	Young
<b>Refinement</b>	In steel tanks for 6 months.
<b>Bottle</b>	500 ml.
<b>Produced bottles</b>	496
<b>Pairings</b>	On its own at the end of a meal as a digestive but also lends itself to daring combinations: in the desert with Gubana (a typical dessert of the Natisone valleys), hot chocolate or cream ice creams.
<b>Serving temperature</b>	18°C

