

DeSilva Grappa Lagrein

Vine variety: 100% Lagrein

Description: A delicate scent of fruit, light notes of cherries and its distinctive aroma make it a classic grappa as a digestif.

Position: "Galgengut" in Caldaro by the lake

Land: Loamy, sandy

Harvest: End of September

Yield: About 80 hl/ha

Development: Red wine pressing. After fermentation, the so-called residue - the marc - is fermented in small containers and distilled twice in our distillery on a water bath.

Shelf life: 10 years and more

Serving temperature: 10 - 12°C

Food recommendation: We recommend our Grappa Lagrein especially as a digestif after a meal. What I personally like to enjoy, is a glass of Grappa Lagrein with fresh cherries.

DE SILVA *Terroir*

The family name De Silva comes from our ancestors and stands for the selection of the best grape qualities and care for the soil of the old, deep-rooted vineyards. Origin and character from our vineyards make the difference.

