



CUPERTINUM

ANTICA CANTINA DEL SALENTO

1935

LE VIOLE

Grappa from Copertino Doc marcs



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Le Viole is made out of selected Negroamaro marcs from Copertino Doc area.

Distilled with the artisanal method, with the cut of heads and tails, in alembics steam. Steam distillation is carried out slowly, allowing all volatile components, responsible for perfumes, to evaporate properly, preserving the organoleptic characteristics of the grape.

DEGREE:

40% vol

RECOMMENDED SERVING TEMPERATURE:

it should be served at 12 ° C in a tulip-shaped glass

FOOD:

Le Viole can be added to the risotto in the extent of one or two tablespoons, when rice is toasted; for cooking fat meat, adding a spoon when meat is half-cooked.

CUPERTINUM, Antica Cantina del Salento

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