



*Tenuta
Olim Bauda*

Grappa di Moscato “Pian Centive”



Grappa di Moscato: exclusive distillate obtained from the processing of marc from Moscato grapes. The quality of this grappa is guaranteed by the soft pressing. These are fermented in closed casks as they are separated from the must before alcoholic fermentation takes place. The distillate presents the typical aromas of Moscato, which are particularly intense.

The experience of the master distillers required to select only the heart of the distillate, eliminating the “head” and the “tail”, is the irreplaceable element necessary to a high-quality distillate. A slow steam distilling process conveys harmonious, yet decisive perfumes to the product, along with a smooth, intense and persistent flavour, which are the characteristics of our grappas.