



Mazzetti d'Altavilla

DISTILLATORI DAL 1846

TECHNICAL SHEET

CODE: EA0219
PRODUCT NAME: GRAPPA MUSCATEL
ALCOHOL BY VOLUME: 43% (tolerance $\pm 0,3\%$)
CAPACITY (ml): 700 ml

COMPONENTS:

RAW MATERIAL: Grape pomaces of Piedmont region
OTHER FERMENTED ALCOHOLICS: Not present
DISTILLATION PRODUCT: Grappa all degree

PRODUCTION METHODS:

- 1) Aging in oak and acacia wood (from 12 and 36 months)
- 2) Reduction of alcoholic title: dilution of all degree product through osmotic water obtained by interception.
- 3) Refrigeration: through inox steel refrigerator with closed circle.
- 4) Sterilizing filtration: made through the use of sterile cellulose filters.
- 5) Control of final alcoholic degree
- 6) Refining in steel in tanks (at least 6 months)
- 7) Filling: through volumetric fillers with constant volume control

ORGANIC FEATURES:

ASPECT: golden
AROMATIC PROFILE: intense, aromatic, fruity, floral.
QUALITY: grapevine compliant

CHEMICAL FEATURES:

The product has the analytic requirements prescribed by Reg.C.E.E. 1576/89 and by art. 9 of D.P.R. 297/97. The analysis were made c/o the CUSTOMS Compartment Chemical Laboratory – Turin CUSTOMS II and III . Absence of allergens.

PRODUCT PRESENTATION:

Packing style: Bottle with Mazzetti' mark - 70 cl in amber glass
Closure: plastic and aluminium guala cap.
Labelling: Adhesive label and back, with all information required by D.L. 109/92 and subsequent modification

TRACEABILITY:

Production batch: put on every production, type "LGGGAA"

