



## Borgo Scopeto

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### GRAPPA BORGIO SCOPETO

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*MARC:* distillate of fermented marc of red grapes, mostly sangiovese.

*DISTILLATION PERIOD:* first days following devatting.

*DISTILLATION SYSTEM:* Discontinuous with steam flow.

*ALCOHOLIC CONTENT:* 50%

*FIRST YEAR OF PRODUCTION:* 1998

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#### ORGANOLEPTIC CHARACTERISTICS

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*COLOUR:* limpid, transparent, crystalline.

*BOUQUET:* well-defined, full, persistent, with herbaceous and almond nuances.

*FLAVOUR:* delicate tactile sensation that blends with the body of the grappa; hint of liquorice and hazelnut.

*SERVING TEMPERATURE:* serve at room temperature.



**BORGIO SCOPETO**  
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