



CANTINA ALLA MAGGIA  
ASCONA

# Grappa Ticinese Barrique

Delta Spirits



The careful selection of the best grapes, ripened on the Maggia Delta, is the basis to produce our grappa. Thanks to the collaboration with historical distilleries in the area, we can produce three variations that honour and reinvent a Ticino classic.

Typology	Grappa (grape marc spirit)
Quantity	50cl   37.5cl   5cl
Alcohol content	45% vol.
Raw materials	Merlot grape marc
Ageing	For 5-10 years in barrique barrels in the Cantina alla Maggia
Production	Discontinuous distillation, taken from historic distilleries in Ticino
Interesting to know	Since 1999, following an agreement, Ticino has been the only region outside Italy where grappa is allowed to be called grape marc spirit

## Aroma

Elegant and harmonious bouquet with strong spicy notes from the barrique ageing.

## Taste

This wood-aged grappa has a soft and gentle taste, but with strong, decisive hints.