

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 5cl
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 grape marc spirit is allowed to be called grappa
Alcohol content	45 % vol.

Aroma

An elegant and harmonious bouquet with pronounced notes of hazelnut and toasted aromas derived from barrel aging, finishing with delicate hints of vanilla and spice.

Taste

A wood-aged grappa with a smooth and harmonious palate, characterised by bold and well-defined aromas and a pleasant persistence, making it a perfect after-dinner digestif.