

Casale Marchese



Aged grappa

From selected vines we also produce special wines: our crus.

The pomace of these grapes is distilled to make Grappa di Casale Marchese, more as a passion and a bucolic whim than for wide-scale marketing. We actually only make 2,000 bottles, of 500ml and 200ml. The grappa is aged in oak and has typically ethery, delicate, fruity aromas; the palate is also fresh, soft and warm, never aggressive.

These traits make it perfect to be enjoyed on various occasions, whether for simple savouring or served for any get-together.