



FRATELLI  
**BRUNELLO**  
DISTILLATORI DAL 1840

**Gold Medal “Spirits Selection 2017” Concorso Mondiale di Bruxelles  
Medaglia d’Oro Concorso Nazionale “Alambicco d’Oro 2017”**

**GRAPPA FIOR D’ARANCIO DOCG di MOSCATO  
GIOVANE AROMATICA**



**GRAPPA FIOR D’ARANCIO – Moscato grapes  
Classification**

Young Aromatic Grappa

**Ingredients**

*This grappa is made from aromatic pomace of the Fior d’Arancio Moscato grape variety grown on the Euganean Hills of the Veneto region (DOCG labelled, i.e. controlled and guaranteed designation of origin). The first to mention this unique variety of grapes was poet Francesco Petrarca back in the 1300s, when he called it “Moscato Sirio”. Up until the middle of the last century, it was successfully cultivated on the Euganean Hills with the name of “Moscato Arancio”. However, due to problems connected with its late ripening, the cultivation of this grape variety was almost completely abandoned. Only the persistence and passion of some small producers saved Moscato Fior d’Arancio from extinction.*

**Maturation**

*After distillation, the Grappa Moscato Fior d’Arancio is stored in inert stainless steel tanks for a period of two to three years. During this time, the taste rounds out and the grappa’s aromatic tasty and olfactory characteristics develop.*

**Tasting.**

*Grappa Moscato Fior d’Arancio has a highly intense fragrance and harmonious taste. Its well-defined aroma of Moscato is followed by delicate hints of orange peel and rose petals. It gives off the best of itself in its aftertaste. This grappa’s elegant finish makes it unique and interesting, it adapts even for the summer season, when served chilled.*

**Serving and pairing**

*It should be served between 10° and 13° C in a small tulip-shaped glass. It pairs extremely well with blue cheese, with any chocolate parfait, with fruit-based ice cream or with Sicilian cassata.*

*This Grappa Moscato Fior d’Arancio has won the Gold Medal at the 2015 Spirits Selection by Concours Mondial de Bruxelles*

**Alcohol content and packaging**

*43 Alc. - 500 ml hand-numbered boxed bottle, with the indication of the vintage year.*

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