

Grappa S. Maddalena Selection Eberlehof



This noble distillate is made from fermented fresh S. Maddalena pomace based on an old tradition with lots of expertise and love by a renowned South Tyrolean distillery with the classical "Bagnomaria" process.

The S. Maddalena grappa of the Eberlehof comes crystal clear, with a fine and smooth grape aroma, tasty and round with a powerful body.

This special grappa is not recommended to be served cool.



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