Distilleria Marzadro’s Grappa Stravecchia Diciotto Lune

scritto da Giovanna Romeo | 22 Luglio 2022



Grappa Stravecchia Diciotto Lune from the historic Marzadro brand is an excellent example of the Italian art of distillation. Produced from the pomace of white and red grapes of Marzemino, Teroldego, Merlot, Moscato and Chardonnay from Trentino, carefully distilled with the bain-marie technique in a discontinuous still, this grappa is characterized by a body of refined elegance.
Aged for a long time, from moon to moon for 18 months in small wooden barrels of Cherry, Ash, Oak and Robinia, where every single wood enriches the aroma and taste of characteristic

elements that gradually evolve in full harmony with the grappa, it is an ideal blend in full balance between color, aromas, intensity.
Produced for the first time in 1999, the recipe is repeated season after season entrusted to the care and expertise of the master distiller, whose know-how dictates the ideal maturation times.
Warm amber shades open to intense and ethereal aromas of dried fruit, honey, sweet spices, caramel, while the taste offers great roundness and a persuasive softness in the palate. The fragrance, the structure of an extremely refined, sweet Grappa Stravecchia is striking, ideal as a meditation distillate. A Grappa Stravecchia emblematic of the culture, care and art of distilling.

Company Profile

The roots of Distilleria Marzadro date back as far as 1949, in Trentino. Attilio Marzadro is the protagonist of this story. He understood how to cultivate his land to its best in order to obtain, from his vineyards, the most suitable pomace for the production of Grappa, becoming the proprietor of this century-old art. The Marzadro family, now extended to three generations, kept its traditional inheritance intact with great commitment and professionalism.

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