

Grappa Julia



Julia Invecchiata

Carefully matured and mellowed in oak barrels for 12 months. Radiant, golden highlights and an inimitable amber- colour. Light, elegant aroma as well as a full-bodied aftertaste. To be sipped neat after a good meal, the perfect digestive. It can also be accompanied with a high percentage cocoa dark chocolate. To be served preferably between 15°C and 18°C to fully appreciate it.

Key reason to believe

The producers in Julia knew how to respond to changing consumer tastes. They slowly evolved their distillation techniques so that, today, the grappa produced has a full richness of flavour whilst maintaining its traditional authenticity.



Julia Superiore

Classic white, young un-aged grappa. Perfectly transparent and crystal clear. Delicate aroma and a distinctively dry and clean taste. A more versatile variant that can be enjoyed straight as the typical after-meal digestive, well-chilled as an aperitif or added to a fresh espresso coffee to create the popular caffè corretto (literally “corrected coffee”). As with all young grappas, it should be served between 8°C and 12°C or even colder.

Brand truths

Launched in 1969, Grappa Julia is one of the historical key players in the Italian grappa market, a market characterized by a high level of fragmentation and a huge array of different brands.

A historic brand whose name evokes one of the specific regions known for the production of grappa.

