

Peruvian Pisco	Grappa
A brandy made from the fruit juice only. Skins, pips and stalks are discarded before distillation.	A pomace brandy. The fermented skins, seeds and stalks leftover from winemaking are distilled.
Must rest in neutral casks a minimum of 3 months	Can be bottled after distillation or aged in barrels
To be called pisco, it must be made in one of the 5 pisco-producing regions in Peru, from grapes grown in those regions.	To be called grappa in the European Union, it must be made from pomace from Italian grapes and distilled in Italy, in the Italian part of Switzerland or San Marino.
No water is needed to aid with fermentation, but no water is allowed in Peruvian pisco post-distillation.	Fermentation and distillation must occur on the pomace—no added water allowed.
Usually copper pot, direct flame heated. Sometimes a falca still is used.	Uses bain-marie or steam distillation so pomace doesn't burn.
Made from any of the 8 varieties permitted by the D.O. in Peru.	Made from any grape variety used in wine-making.
Has both single variety piscos (puros) and blends (acholados).	Has both single variety grappas and blends (polivitigni).
No age classification	Has age classification Affinata- less than 12 months in barrels Invecchiata/Vecchia- 12-18 months Stravecchia/Riserva-more than 18 months
No flavoring or infusions allowed during production.	Allows for flavoring (infusion post-distillation)
Distilled to proof.	Watered down after distillation to reach desired proof.