

Aged grappa

TASTING NOTES

FLAVOUR

Authoritative and powerful on the palate, intriguing, velvety, very harmonious, in a soft and velvety explosion of the senses.

AROMA

Delicate, complex, especially warm, soft, seductive, elegant, evokes the scent of bread, vanilla and dried fruit.

BASIC INFORMATION

Raw material:	Fermented pomace of merlot 100%
Area of production:	Gambarogno, Contone
Distillation:	in special and exclusive copper pot stills with a very slow removal of the heads and tails, to allow the volatile components, responsible for fragrances and aromas, to reach the correct evaporation and subsequent condensation.
Ageing:	years in barrels

PROPERTIES

Colour:	Intense amber, tending towards golden yellow, inviting, clear and very warm.
Alcoholic content:	43% Vol.

SERVING

In special crystal glass “ballon” glasses.

IDEAL SERVING

Temperature:	room temperature around 18°C
Tasting:	before tasting, the grappa must rest in the glass for a few minutes; while it oxygenates, the aromas are exalted and the nose-palate harmony is complete.
Pairings:	excellent paired with dark chocolate, dried fruit, honey. It can be added to fruit salad, desserts, ice cream or to exalt the aroma of coffee.

