



GRAPPA DI AMARONE RISERVA

CATEGORY I AGED GRAPPA

In a word: beyond distillation, time

The label is styled after that of Amarone Riserva, and its transparency reminds one of the value conferred by ageing.

Grappa di Amarone riserva

distilled from the pomace of the grapes used for producing Amarone Riserva

Town/area: province of Verona

Alcohol: 48%

Distillation method:

use of a single-batch pot still, with a 3-step distillation. The alembic is filled with the correct amount of pomace moistened with water, which is then gradually heated to a boil. The flow of spirits is then monitored to remove the first fractions, known as the heads, and the last, or tails, while preserving the finest part, the heart. Great care must be exercised in the distillation process. The resulting grappa then ages 8 years in small French oak casks (110 l) previously used for wine. Finally, after a few months in steel, the grappa is diluted with water originating in porphyritic rock, and therefore pure. The final step is to preserve the grappa for several days at -80C, then cellulose filter and bottle it.

Ideal food pairing:

enjoy by itself or with dry pastries, desserts, or and meal's end

Serving temperaure: 12–15°C

Recommended glass:

tulip- or balloon-shaped glass

Appearance:

rich yellow with orange highlights; very thick and viscous

Bouquet:

pronounced, pleasureable fragrances, hinting of sherry, qualities certainly closer to a distilled wine rather than a grappa

Palate:

forthright and self-confident, seductive and ultra-aromatic, with impressions of pipe tobacco, mixed nuts, and spices

Available sizes:

350 ml

Packaging:

1 bottle cardboard box

