

# "HARLEQUIN"

Grappa made from distilled pomace  
of Harlequin and Kairos wines.



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## MASTERY OF DISTILLATION

The label portrays the features of Harlequin wine, which supplies raw material.



### Growing area:

Province of Verona

**Alcohol:** 48%

### Distillation process:

Use of a single-batch still with 3-step distillation. An alembic is filled with pomace moistened with water and gradually heated to boil. Fractional distillation of heads first, followed by tails, in order to preserve the finest part, the heart. The resulting grappa is then stored several months in steel tanks, diluted with pure water originating from porphyritic rock. The final steps are freezing below  $-8^{\circ}\text{C}$ , filtration on cellulose and bottling.

### Ideal food pairing:

At the end of the meal, standalone or with dry pastries, desserts and dry fruit.

**Serving temperature:**  $10/12^{\circ}\text{C}$

### Recommended glass:

Tulip-shaped glass

### Nose:

Fine, intense and very enjoyable aromas of mint, fruit and wild red berry.

### Taste:

Fine and harmonious, perfectly balanced, rich and lingering.

### Available format sizes:

0,5 Lt

### Packaging:

Single-bottle cardboard box

