

“LA MATTONARA” GRAPPA DI AMARONE RISERVA

Grappa made from distilled pomace
of Amarone Riserva wine.



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THE IMPORTANCE OF TIME

The label refers to the Amarone Riserva's label, its transparency represents the importance of time in the production of the grappa.



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 followed by tails in order to preserve the finest part, the heart. Attention and patience are very important. The grappa is then aged for 8 years in small French oak casks previously used for wine. Stored in stainless steel tanks for several months then diluted with pure water originating from porphyritic rock. The final steps are freezing below -8 C°, filtration on cellulose and bottling.

Ideal food pairing:

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

Serving temperature: 12 - 15°C

Recommended glass:

Tulip or balloon-shaped glass

Colour:

Brilliant, dense golden yellow with amber highlights.

Nose:

Neat, strong impact of beautifully pronounced aromas of Sherry wine.

Taste:

Strong but pleasant, features rich aromatic notes backed by tobacco, dry fruit and spices.

Available format sizes:

0,35 Lt

Packaging:

Single-bottle cardboard box

