

# GRAPPA DI HARLEQUIN

## GRAPPA

### In a word: mastery in distillation

The label portrays the features of Harlequin, which supplies its raw materials.



#### Grappa di Harlequin

grappa distilled from the pomace of grapes that produced Harlequin and Kairos

**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. The resulting grappa is then stored several months in steel tanks, then diluted with water originating in porphyritic rock, and therefore pure. The final step is to preserve the grappa for several days at -80°C, then cellulose filter and bottle it

#### Ideal food pairing:

enjoy by itself or with dry pastries, desserts, and mixed nuts

**Serving temperature:** 10 – 12°C

**Recommended glass:** tulip-shaped glass

#### Bouquet:

pronounced, pleasant fragrance, very refined, with hints of mint, fruit, and wild red berry

#### Palate:

elegant, with a superbly balance between flavours and tactile feel. Rich, complex, and long-lingering

#### Available sizes:

500 ml

#### Packaging:

1 bottle cardboard box

