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Aged Prosecco Grappa - cl 70

Grappa is the most ancient and traditional distillate in Northern Italy, obtained from the solid residues left by grape pressing. A skillful distillation of pomace allows to extract and enhance the unique characteristics of grape skins, where the main aromatic components of the grape are concentrated. Grappa Fumé Bottega is a product with a great personality, aged in wood barrels which have undergone a special smoking process. Its elegant and captivating packaging, a bottle with a delicate shape, symbolizes a drop of grappa at the moment of distillation.

Production Area: Veneto, Italy

Vine: Pomace from glera grapes

Characteristics:

Selection and care of the raw materials grant quality, freshness and perfect conservation of the pomace which originates this grappa. Grappa Fumé Bottega derives from Glera grape, an autochthonous vine used to produce Prosecco. The skins, perfumed and still rich in must, undergo three distillation phases with different temperature. The process takes place in traditional copper alembics, which allow for under vacuum distillation (greater protection of aromas), with bain-marie heating (indirect and therefore more delicate system), thus preserving the organoleptic qualities of ordinary grapes. Thanks to a final passage in a demethylation column, residues of methyl alcohol are significantly lower than the limits set by the law. Grappa is then aged for 12 months in oak barrels produced with traditional techniques: freshly cut wood is left to dry in open air for at least 24 months. Staves are cut and assembled before undergoing an intense toasting. Depending on the kind of toasting, different chemical and physical transformations take place, bearing a different impact on the organoleptic profile of the distillate which will be stored in these barrels. Aging is a complex process that can only be managed at best thanks to the experience of the master distiller, ensuring the enhancement of sensory profile and personality of the distillate, which also acquires its typical amber color.





Organoleptic Characteristics:

Color and Appearance: Amber color.

Bouquet: Intense and intriguing, its olfactory notes remind of dried fruit (especially raisins), vanilla and sweet spices.

Taste: Smooth and round, on the palate it is characterized by a spicy aftertaste with a delicate aroma of vanilla in the finish.

Chemical Characteristics:

ABV: 38%

Serving Temperature: 10-12° C

Serving Suggestions: Aged grappa is an ingredient in cocktails and long drinks, and is perfect if slowly sipped pure, after meals, as a meditation distillate. It is a perfect match with dark chocolate, with cocoa- or coffee-based cakes and with pastries, particularly with almond, nut or pistachio biscuits.

Enjoy it within: No time limit recommended.

🍷 **Recommended Glass:** Slang.

Sizes available: cl 70, cl 100, cl 300