GRAPPA
DI AMARONE

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DESCRIPTION

Fine Amarone Grappa obtained from the distillation of the Amarone grape skins.

DISTILLATION

Traditional low pressure system, with discontinuous cycle, to preserve aromas and perfumes.

AGING

6 months in small oak barrels.

CHARACTERISTICS

Color: tending towards golden-yellow.
Aroma: intense, with hints of dried fruit, spices and vanilla.
Taste: soft and elegant, with important notes of grapes left to dry.

TASTING

Excellent as after-dinner drink, in a tulip shape glass at a temperature of 16 °C.

PRODUCT DATA

Alcohol content: 42% vol
Bottle: 70 cl

42% vol 16°

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