

# GRAPPA

## DI AMARONE DELLA VALPOLICELLA



### GRAPES

Pomace from Corvina, Corvinone and Rondinella, exclusively intended for the production of Amarone della Valpolicella.

### DISTILLATION

Discontinuous-cycle with direct fire with submerged marc and alembic entirely in copper. This is the oldest method, which enables to sculpt the sensory profile of the nascent grappa, obtaining a unique spirit that maintains the aromas and flavours of the grapes it came from.

### TASTING NOTES

Distillate with a strong and inimitable character, which is found both in the very fine intense and frank aromas that make the complex bouquet lively and in the vigorous flavours that make the body of real grappa unique, according to tradition, with a natural softness.

### AGING

At least 24 months in inert containers.

### ALCOHOL DEGREE

40% vol.