

Grappa di Amarone Barricata (aged in barrique)



ORIGIN OF THE POMACE

This product is obtained from the distillation of our destemmed grape pomace destined for the production of Amarone, grown on the hills of the Valpolicella, which are conducted to the distillery after vinification.

DISTILLATION

Exclusive discontinuous copper steam stills are used.

Careful monitoring is important during high temperature distillation to ensure the final result. In fact, the finesse and fragrance, as well as the fruity and aromatic components, are very unstable elements and are easily degradable with high distillation temperatures. Thoroughness and patience are very important factors during the distillation process.

AGEING

After the distillation, the grappa is controlled and aged for a long time in small oak barrels.

SENSORY FEATURES AND TASTING NOTES

Grappa di Amarone Barrique has an intense amber color, a delicate and persistent fragrance reminiscent of the original grapes and a soft, smooth and velvety taste.

FOOD PAIRINGS

Ideal with pure dark chocolate and dried fruit. Unrivaled sipped after a meal, perhaps in good company or in front of a fireplace.

ALCOHOL 44% vol

SERVING TEMPERATURE 16-18 ° C