



E00042070

## Prosecco Grappa - cl 70

Grappa is a pomace eau-de-vie, obtained by distilling fermented grape skins used in wine production. It is the most ancient and traditional distillate in Northern Italy and its name comes from "graspo", a local name for the bunch. A symbol of man's talent and passion, it is the heritage of peasant experience and wisdom, which transformed a solid raw material into a transparent, crystal clear liquid, rich in diverse organoleptic sensations. Grappa Alexander is the ideal meeting point between tradition and innovation, between the millenary history of this precious distillate and the evolution in its production technique, which mitigated its original harshness to make it softer, more refined and elegant. This Grappa is not for drinking, but for slow tasting, in small sips.

**Production Area:** Veneto, Italy

**Vine:** Pomace from glera grapes

### Characteristics:

Quality and care for the raw materials are the first and most important steps in the production of a good grappa. For this reason, healthy, fresh and vinous pomace of the vines harvested in dedicated areas are stored with care to preserve all their quality. Grappa Prosecco Alexander has its origin in the skins of glera grapes, the aromatic vine with gold-yellow grapes used to obtain the renowned Prosecco wine. Grappa is produced during 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). The result is a Grappa which expresses all the aromaticity of its originary vine, with distinctive delicate notes of fresh fruit. Before bottling, this Grappa is aged in steel tanks for nearly 6 months, with positive outcomes on its aromatic profile and softness.





**Organoleptic Characteristics:**

**Color and Appearance:** Colorless, transparent, crystal clear.

**Bouquet:** Intense, fine and elegant, it is characterized by a fruity aroma with prevalent hints of apple and a delicate floral note of wisteria.

**Taste:** Pleasant, powerful, vigorous and elegant, it has a balanced softness and a persistent fruity aroma, mainly of white pulp fruit, lasting as a retro-olfactory sensation.

**Chemical Characteristics:**

**ABV:** 38%

**Serving Temperature:** 10-12° C

**Serving Suggestions:** Grappa is perfect after meals, particularly when based on savory meat or cheese courses. It can be enjoyed cold or even chilled, and is an ingredient in cocktails and long drinks. This aromatic Grappa Prosecco Alexander is a perfect match with dark chocolate, cream cakes, ice creams or fruit salads. It is traditionally used to correct espresso coffee and, in Veneto and Friuli, to dilute the last drops of coffee remaining on the bottom of the cup (Resentin): the invigorating effect of coffee, combined with the relaxing action of alcohol, gives a pleasant sensation of well-being and energy.

**Enjoy it within:** No time limit recommended.

 **Recommended Glass:** Slang Alexander.

**Sizes Available:** 35 cl; 70 cl.

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**Awards**

**Silver Medal** - Premio Alambicco d'Oro -  
Italia (2015)