



E00056070N

Young 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. Cru Grappa Alexander is a refined blend created by Bottega. It 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: Glera and Moscato

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. Cru Grappa Alexander is based on a refined blend of Glera and Moscato, created during long years of research and trials. 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 fragrant Grappa with a bouquet and taste which satisfy even the most demanding connoisseurs. 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: Clean, fresh and fragrant, it is characterized by aromas of fresh fruit, with notes of its original grape, closing with a delicate hint of medicinal herbs.

Taste: Soft, ample and captivating, on the palate it is characterized by its structure and persistent hues of fresh fruit.

Chemical Characteristics:

ABV: 38%

Serving Temperature: 12-14° C

Serving Suggestions: Grappa is perfect after meals, as a meditation distillate. It can be enjoyed cold or even chilled, and is an ingredient in cocktails and long drinks. Cru Grappa Alexander is a perfect match with dark chocolate and semifreddo, as well as with ice cream 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.

Awards

Gold Medal - Mundusvini ISW Award -
Germany (2009)