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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. 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, rounder and more elegant. This Grappa is not for drinking, but for slow tasting, in small sips.

Production Area: Veneto, Italy

Vine: Blend of several vines

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. Alexander White Grappa, created from a blend of the most renowned vines of North-East Italy, 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). Before bottling, this sophisticated 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 and strong, it is characterized by cleanness, fresh and fruity hints of berries, floral notes, and a delicate, slight hint of dried fruit in the finish.

Taste: Pleasant, powerful, vigorous and elegant, it has a balanced softness and a persistent fruity aroma, 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. It is a perfect match with dark chocolate and with cakes based on cocoa or dried fruit, especially raisins, chestnuts, dates or dried figs. 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: 70 cl, 300 cl.

Awards

91 Points/Highly Recommended - USC
Ultimate Spirits Challenge - USA (2017)

Bronze Medal - VinCambridge - UK (2002)

Silver Medal - San Diego International
Wine Competition - USA (2005)

Spirit of the Year - Food & Wine magazine
USA (2002)

