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Young Grappa - cl 100

This grappa is dedicated to Aldo Bottega, who founded Distilleria Bottega in 1977. As a master distiller who followed in his father's footsteps, among the alembics he discovered the secrets of distilling pomace, the precious raw material used to produce grappa. Grappa Aldo Bottega is a transparent, crystal clear liquid, characterized by strong personality and organoleptic intensity.

Production Area: Veneto, Italy

Vine: Blend of different vines

Characteristics:

Selection and care of the raw materials grant quality, freshness and perfect preservation of the pomace which originates this grappa. Grappa Aldo Bottega derives from a blend of the most known and widespread vines in Northeastern Italy, like Pinot, Cabernet and Merlot. The skins, perfumed and still rich in must, undergo 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 resulting grappa thus preserves the organoleptic qualities of originary grapes and is characterized by a strong aromatic intensity. 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 and crystal clear.

Bouquet: Fresh and elegant, it is characterized by hints of fresh fruit and a pleasant note reminding of berries.

Taste: Strong and balanced, on the palate it is characterized by an intense fruity aftertaste of fresh fruit.

Chemical Characteristics:

ABV: 43%

Serving Temperature: 10-12° 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. Grappa Aldo Bottega is a perfect match with chocolate, fruit, fruit salads, ice cream and fruit-based semifreddo. 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.

Size Available: 70 cl; 100 cl.

Awards

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

