



Distilleria Bottega

## PRIMO ASSAGGIO ACQUAVITE D'UVA BOTTEGA



E10045050

### Acquavite d'uva - cl 50

Grappa is obtained by distilling the fermented must in the presence of the skins, for which both the solid and the liquid part of the grapes are used. Clear, fresh and elegant, the First Taste Bottega grape brandy is produced from healthy and rich bunches of must, a precious raw material with a great aromatic charge. It stands out for its roundness, softness and refined and captivating aromas.



**Production Area:** Veneto, Italy

**Vine:** Pomace of different vines

#### Characteristics:

For the production of this distillate, healthy grapes are selected, cultivated in suitable areas, which are harvested in advance to preserve the aromatic and polyphenolic charge. The grapes are then processed into must. After de-stemming, the grapes are pressed together by means of a soft pressing. The elimination of the stalk is important because, due to its 'woody' nature, it can confer tannic and herbaceous notes. The delicate pressing of the berries, on the other hand, avoids the violent laceration of the skins which could lead to unpleasant notes. The must obtained in this way is fermented in the presence of the skins. The selected yeasts and fermentation temperature are very important for the final quality, which is carefully controlled and kept constant. When the sugary component has been almost completely transformed into alcohol, one proceeds to distillation inside a discontinuous alembic in which the heating takes place in a bain-marie (indirect system and therefore more delicate). In this way a refined brandy is obtained, characterized by the aromas and perfumes of the grapes from which it originates that, before bottling, is filtered and refined for a short time in steel tanks.

#### Organoleptic Characteristics:

**Color and Appearance:** Colorless, transparent and crystalline.

**Smell:** Clean, fresh and delicate, the nose has aromas of fresh fruit and a sweet note of vanilla in closing.

**Taste:** Elegant and refined, the palate is characterized by hints of fresh fruit and a pleasant floral aftertaste.

#### Chemical Characteristics:

**ABV:** 38%

**Serving Temperature:** 10-12 °C

**Serving Suggestions:** Grappa is ideal at the end of a meal, as a meditation distillate. It must be consumed cold or iced and is an excellent ingredient for the preparation of cocktails and long drinks. Perfect combination of this First Taste Bottega grape brandy with chocolate, with orange peel covered with chocolate and with dehydrated exotic fruit.

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

**Recommended Glass:** Bicchiere assaggi.