



Distilleria Bottega

GRAPPA TARDIVA DA UVE PASSITE



E10011050

Aged Amarone Grappa - cl 50

Grappa Tardiva is an aged grappa obtained by distilling the skins of a selection of dried grapes used to produce the prestigious Amarone della Valpolicella wine. With its millenary tradition, grappa evokes atmospheres and emotions that were passed down intact to the present day. Grappa Tardiva is the result of this ancient history, combined with the evolution in pomace distillation technique and the use of modern technologies: an elegant and refined distillate which, thanks to its aging in wood, is enriched by unique and unmistakable notes.

Production Area: Veneto, Italy

Vine: Wine from the same grapes of Amarone della Valpolicella

Characteristics:

Selected bunches of grapes which give origin to Amarone are left to dry on wood racks in dry, airy rooms. Day after day, they lose up to 50% of their weight, leading to a concentration of sugar and aromatic components. A soft pressing procedure allows to obtain a soft pomace, still rich in must. This precious raw material is steam distilled in three 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), preserving the organoleptic intensity of original pomace. The skillful aging in oak barriques gives this distillate an amber color and a smooth bouquet with notes of great character.





Distilleria Bottega

GRAPPA TARDIVA DA UVE PASSITE



Organoleptic Characteristics:

Color and Appearance: Intense amber color.

Bouquet: Its complex bouquet is characterized by hints of honey, flowers, vanilla, grape and noble wood.

Taste: Intense, soft and persistent, on the palate it expresses the structure of its originary vines and a pleasant aroma of noble wood.

Chemical Characteristics:

ABV: 38%

Serving Temperature: 10-12° C

Serving Suggestions: Aged grappa is perfect after meals as a meditation distillate and is an ingredient in cocktails and long drinks. Grappa Tardiva is a perfect match with dark chocolate, cocoa-based cakes and pastry.

Enjoy it within: No time limit recommended.

● **Recommended Glass:** Slang.