



Distilleria Bottega

## UVAGGIO DISTILLATO GRAPPA BOTTEGA



E10040070

### Young grappa - cl 70

Grappa is a distillate produced from pomace. Its origins are deeply rooted in history: originally, it was an alchemist's product to be used as a medicine, while later it also started being consumed as a drink. As an expression of history, culture, tradition and knowledge, over time grappa has gradually lost its original harshness and roughness, acquiring its defining features which make it a refined distillate with a rich, complex bouquet. Uvaggio Distillato represents Bottega's production philosophy. Its harmonious union of different vines, rich in aromas, make it stand out with its open, strong character.



**Production Area:** Veneto, Italy

**Vine:** Blend of different vines

**Characteristics:**

Uvaggio Distillato Bottega has its origin in a refined blend of grapes with remarkable organoleptic characteristics. Healthy, vinous pomace undergo a distillation process divided in three phases with different temperatures. 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 Grappa is aged in steel tanks for nearly 6 months, with positive outcomes on its aromatic profile and softness. Before bottling, this Grappa is aged in steel tanks for nearly 6 months, with positive outcomes on its balance and softness. The result is a pure, neat, clean distillate, with a unique and unmistakable aromaticity in its bouquet and taste.

**Organoleptic Characteristics:**

**Color and Appearance:** Transparent, crystal-clear.

**Bouquet:** Delicate and fresh, with pleasant olfactory sensations and characteristic fruity notes.

**Taste:** Soft and open, with a simple, harmonious and balanced taste, and a pleasant persistence.

**Chemical Characteristics:**

**ABV:** 38%

**Serving Temperature:** 10-12 °C

**Serving Suggestions:** Grappa is perfect after meals. It can be enjoyed cold or even chilled, and is an ingredient in cocktails and long drinks. Uvaggio Distillato Bottega is a perfect match with dark chocolate, dried fruit or pastries. 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.