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Amarone Riserva Grappa - cl 70

Riserva Privata Barricata has its origin in a reserve of Amarone grappa. Distilled from fermented grape skins used in the production of the prestigious Amarone della Valpolicella wine, it is the result of the passion and expertise of masters distillers, who transformed a solid raw material into a liquid with an exceptional organoleptic profile. The subsequent long aging in wood confers its typical amber color and enriches the bouquet, creating a captivating and intriguing grappa which pleases even the palates of the most refined connoisseurs.

Production Area: Veneto, Italy

Vine: Pomace from grapes suitable for producing Amarone della Valpolicella

Characteristics:

Production Area

Riserva Privata is distilled with pomace from dried grapes used for producing Valpolicella's most prestigious red wine, Amarone, characterized by great body and structure, and a unique personality. Pomace, the incredibly concentrated and rich raw material, is processed with care and undergoes 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), thus preserving aromatic fullness and fragrance of originary grapes. Grappa is then aged for at least 18 months in Slavonian, Limousin and American oak barrels. The resulting distillate, with its great character, is the perfect expression of the sun, wind and water which caressed the grapes until the harvest.





Organoleptic Characteristics:

Color and Appearance: Intense amber color.

Bouquet: Intense and captivating, it has a complex bouquet, starting from honey and vanilla hints which turn into cocoa aroma, with a delicate and fascinating spicy finish.

Taste: Full, round and persistent, on the palate it expresses the typical structure of its originary vines, with elegant hints of noble wood as a result of its long aging.

Chemical Characteristics:

ABV: 43%

Serving Temperature: 18 °C

Serving Suggestions: Reserve grappa is perfect after meals, as a meditation distillate, and is also an ingredient in cocktails and long drinks. It is a perfect match with chocolate, with cocoa-based cakes and with pastries.

Enjoy it within: No time limit recommended.



Recommended Glass: Slang.

Awards

5 Grappoli - Guida Bibenda - IT (2020)

Gold Medal - The WineHunter Award - Italy (2018)

5 Grappoli - Guida Bibenda - IT (2019)

Gold Medal - ISW - Meiningers International Spirits Award - DE (2018)

Silver Medal - The Asian Spirits Masters - UK (2015)

Medaglia d'Oro - Concorso Acquavitali d'Oro Anag - Italy (2011)

Etichetta d'Oro - Vinitaly International Packaging Competition - Italy (2010)

