

ALDO BOTTEGA GRAPPA BARRICATA







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 Barricata, thanks to its aging in oak barriques, is characterized by its amber color, full taste and spicy hints.

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 Barricata 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. The subsequent aging in barriques complete the maturation of this distillate: the bouquet becomes more complex, softer and the taste gets rounder, conferring a pleasant silky sensation on the palate.

Organoleptic Characteristics:

Color and Appearance: Pale amber color.

Bouquet: Intense and inebriating, it is characterized by a fruity bouquet which evolves towards spicy hints and a delicate note of vanilla in the finish.

Taste: Soft, round and with a full taste, it caresses the palate with a fruity aromaticity and a long persistence.

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. Aldo Bottega Grappa Barricata is a perfect match with chocolate, cocoa-based cakes and biscuits.

Enjoy it within: No time limit recommended.

Recommended Glass: Slang Alexander.

