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### Aged Prosecco Grappa - cl 70

Grappa is a pomace eau-de-vie, obtained by distilling fermented grape skins used in wine production. It is the most ancient and traditional distillate in Northern Italy. The skins, where the main aromatic components of the grape are concentrated, are distilled to obtain a transparent, crystal clear liquid, rich in diverse organoleptic sensations. Maestri Grappa Invecchiata Bottega, dedicated to the Masters of Art and Culture, is produced with a technique combining tradition and innovation. The subsequent aging in wood confers its typical amber color, enriching the bouquet with unique and captivating notes.

**Production Area:** Veneto, Italy

**Vine:** Pomace from glera grapes

#### Characteristics:

Glera is the name of the vine used to produce Prosecco, the Italian sparkling wine known and requested worldwide. Its gold-yellow grapes are the basis of the perfumed pomace, used to produce this grappa. Fresh and vinous pomace is stored with care to preserve all its quality. The pomace then 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). Maestri Grappa Invecchiata Bottega is then aged for 12 months in wooden barrels produced with traditional techniques: freshly cut wood is left to dry in open air for at least 24 months, thus losing water and most astringent tannins. Staves are cut and assembled before undergoing an intense toasting. During aging in these barrels, the oxygen enters through the staves, which release the substances contained in the wood, enhancing the sensory profile and personality of this distillate, and leading to its typical amber color.





### Organoleptic Characteristics:

**Color and Appearance:** Warm amber color.

**Bouquet:** Intense and elegant, with a bouquet characterized by aromas of dried fruit and vanilla, with spicy notes in the finish thanks to aging in wood.

**Taste:** Captivating, full and intriguing, it is characterized by spicy hints recalling olfactory sensations and by an intense persistence deriving from its long aging in wood.

### Chemical Characteristics:

**ABV:** 38%

**Serving Temperature:** 10/12° C

**Serving Suggestions:** Aged 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, particularly with almond, nut or pistachio biscuits. 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

### Awards

**Silver Medal** - The Speciality Spirits Masters - UK (2016)



**ISW Gold Medal** - Internationaler Spirituosen - Wettbewerb Germany (2010)

