



E10049070

### Young Grappa - cl 70

Grappa is the most ancient and traditional distillate in Northern Italy, obtained from the solid residues left by grape pressing. A skillful distillation of pomace allows to extract and enhance the unique characteristics of grape skins, where the main aromatic components of the grape are concentrated. Grappa Sandro Bottega is a product with a great personality, characterized by an elegant and captivating packaging, a bottle with a delicate shape, which symbolizes a drop of grappa at the moment of distillation.

**Production Area:** Veneto, Italy

**Vine:** Blend of pomace from different vines

#### Characteristics:

Selection and care of the raw materials grant quality, freshness and perfect conservation of the pomace which originates this grappa. Grappa Sandro Bottega derives from the most known and widespread vines in Northeastern Italy, like Glera and Pinot. 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), thus preserving the organoleptic qualities of ordinary grapes. Thanks to a final passage in a demethylation column, residues of methyl alcohol are significantly lower than the limits set by the law. The result is a grappa which keeps the organoleptic qualities of ordinary grapes unaltered, and is characterized by a strong aromatic intensity. Before bottling, this Grappa is aged in steel tanks for nearly 6 months, with positive outcomes on its aromatic profile and softness.





### Organoleptic Characteristics:

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

**Bouquet:** Clean and perfumed, it is characterized by hints of fresh fruit and a pleasant note reminding of wildflowers.

**Taste:** Dry and balanced, on the palate it is characterized by a persistent fruity aftertaste of fresh fruit and particular herbaceous hints in the finish.

### Chemical Characteristics:

**ABV:** 38%

**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. Grappa Sandro Bottega is a perfect match with chocolate, fruit, fruit salads, ice cream and fruit-based semifreddo. 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

**Sizes available:** cl 20, cl 70, cl 100, cl 300