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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. A symbol of man's talent and passion, it is the heritage of peasant experience and wisdom, which transformed a solid raw material into a transparent, crystal clear liquid, rich in diverse organoleptic sensations. Grappa Alexander is the ideal meeting point between tradition and innovation, between the millenary history of this precious distillate and the evolution in its production technique, which mitigated its original harshness to make it softer, more refined and elegant. 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 used in Prosecco production

Characteristics:

Quality and care for the raw materials are the first and most important steps in the production of a good grappa. For this reason, healthy, fresh and vinous pomace of grapes grown in dedicated areas are stored with care to preserve all their quality. Grappa Exquisite Invecchiata Prosecco has its origin in the precious pomace from Glera grapes, the aromatic vine with golden grapes used to produce Prosecco, the most famous Italian sparkling wine in the world, known for its freshness, elegance and versatility. Grappa is produced during 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 aromatic fullness and fragrance of ordinary grapes. Grappa is then aged for 12 months in oak 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, chemical and physical reactions enhance the complexity of the bouquet, giving grappa a softer taste and a typical amber color.





Organoleptic Characteristics:

Color and Appearance: Pale golden yellow.

Bouquet: Intense and strong, it is characterized by an unmistakable bouquet of varietal aromas, typical of the original grapes, perfectly balanced with hints of dried fruit, vanilla and spices resulting from the skillful aging in wood.

Taste: Captivating, soft and appealing, on the palate it is characterized by hints of dried fruit recalling its bouquet, and by its retro-olfactory persistence, due to 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 excellent ingredient in cocktails and long drinks. It is a perfect match with dark chocolate, with cocoa-based cakes and with pastries, particularly with almond, nut or pistachio biscuits.

Enjoy it within: No time limit recommended.

 **Recommended Glass:** Slang Alexander.