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## Aged Langhe 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:** Langhe (Piedmont), Italy

**Vine:** Pomace from Langhe grapes

### 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 Langhe is produced with pomace from autochthonous grapes, like Nebbiolo and Barbera. These varieties are used in the production of Langhe wines: complex, elegant, long-living products, with great body and structure like Barolo and Barbaresco, synonyms with winemaking excellence. 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:** Amber color.

**Bouquet:** Elegant and complex, it conveys fruity and spicy aromas with delicate hints of licorice and a special toasted note in its finish.

**Taste:** Full and strong, thanks to its aging in wood it caresses the palate with a soft tannicity and leaves a sharp and persistent hint of raisin on the palate. Ample and long aftertaste.

**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 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.