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Aged Rosso Toscano Grappa - cl 70

Northern Italy's most traditional and ancient distillate, grappa is a pomace eau-de-vie which is obtained by distilling the fermented skins of grapes left over from the winemaking process. The result of man's resourcefulness and passion, it illustrates how local peasants put to good use their shrewdness and experience to transform a solid material into a transparent crystalline liquid packed with so many organoleptic sensations. Alexander grappa strikes an ideal balance between tradition and innovation, bridging the gap between thousands of years of history and modern production techniques which have tempered the original harshness of this exquisite distillate, causing it to become softer, more refined and elegant. The next stage of aging in wood gives it its signature amber shade and enriches its bouquet with smooth rare notes.

Production Area: Tuscany

Vine: Red-grape pomace from Tuscany

Characteristics:

Sourcing top-quality raw materials and knowing how to use them are two prime factors in the making of an excellent grappa. This is why careful techniques are put in place to preserve the healthy fresh vinous pomace taken from varieties cultivated in the best growing zones so that it retains its flavorsome legacy. Exquisite Aged Rosso Toscano Grappa is made from the pomace of local and international grapes cultivated in the finest soils and used to make red Tuscan wines with a full body and good structure; red wines which are amongst the best known and dearly loved wines worldwide - standard bearers that symbolize Italian enology and which have played a starring role in Italy's history of wine. Production takes place in three distillation phases in traditional copper alembics which allow for under-vacuum distillation (greater protection of aromas) and in which bain-marie heating occurs (an indirect system which is more delicate). This process preserves the aromatic fullness and fragrance of the original grape. It is then aged for 12 months in oak casks made using extremely traditional methods: the freshly cut wood is allowed to dry outdoors for at least 24 months and during this time the water contained in the wood is lost and the more astringent tannins are removed. The staves are cut and assembled and then thoroughly toasted. During the aging process in these oak casks, a series of chemical and physical reactions occur that add depth to the complexity of the bouquet of the distillate, giving it a smooth flavor and characteristic amber color.





Organoleptic Characteristics:

Color and Appearance: Warm amber hue.

Bouquet: Intense and structured, it initially has a floral nose which then develops into sweet round scents reminiscent of vanilla and raisin that can be attributed to the wood-aging process.

Taste: Complex and balanced, it has a generous lingering aftertaste with floral vanilla notes, reflecting the way it strikes the nose.

Chemical Characteristics:

ABV: 38%

Serving Temperature: 10-12 °C

Serving Suggestions: Aged grappa is ideal at the end of a meal as a meditation drink; it makes an excellent ingredient for the preparation of cocktails and long drinks. This exquisite Aged Rosso Toscano Grappa is a perfect match to dark chocolate, pastries and sweets made from cocoa powder and dried biscuits, particularly almond, pistachio and hazelnut cakes.

Enjoy it within: No time limit recommended.

 **Recommended Glass:** Slang Alexander.