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Aged Prosecco 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. Bottled in an elegant softly sculpted decanter, Exquisite Premium is a reserve grappa obtained by distilling selected pomace of outstanding quality. Long careful aging in wood gives it its signature amber shade and enriches its bouquet with smooth rare notes.



Production Area: Veneto, Italy

Characteristics:

If its fine legacy of quality is to be preserved, great heed must be paid to the pomace as this is the first and most important production step for a good grappa. Meticulously handled raw materials and the talent and expertise of master distillers are key factors in achieving a richly fragrant distillate with an aromatic profile that is structured and heady. In particular, Exquisite Premium is made from the skins of grapes grown in the Verona area and used in the making of full-bodied structured complex red wines. This grappa is the product of a masterly selection of pomace and results from a quest to create a unique drink with a distinctive personality. Production takes place in three distillation phases set at different temperatures 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 18 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. Oxygen passes through the staves and substances are released from the wood during the aging process in these casks, leading to an enhancement of the sensory profile and the personality of the distillate which also takes on its typical amber color.





Organoleptic Characteristics:

Color and Appearance: Warm amber hue.

Bouquet: It has an intense elegant nose with fruity spicy hints, ranging from the scent of dried fruit (especially raisin) to vanilla notes and even sweet spices.

Taste: It delights the palate with extremely lively aromatics and complex sensations due to the fine woods used in its making, striking a perfect balance with the olfactory notes.

Chemical Characteristics:

ABV: 38%

Serving Temperature: 10-12° C

Serving Suggestions: Reserve 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 Premium 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.