



Distilleria Bottega

VAPORE GRAPPA
BOTTEGA



E10033050

Young Grappa - cl 50

Both with its bottle shape and content, Grappa Vapore evokes feelings of warmth and conviviality. The white, wide-bottomed bottle recalls a transparent, light-filled pitcher, and the words 'mezzo litro' sculpted on the glass give it a typically Italian feel.

Production Area: Veneto, Italy

Vine: Blend of different vines

Characteristics:

Vapore Bottega is produced from a blend of the best known and most widespread vines in North-Eastern Italy. The skins, home to the aromatic compounds, are distilled in three stages at different temperatures in traditional copper stills, which are used for the production of water (indirect and therefore more delicate). The cutting of the heads and tails, based on the experience of the master distiller, allows you to select the heart or the purest and richest part of valuable aromatic substances. Before proceeding with the bottling, the grappa is refined in steel tanks for about 6 months, period during which the aromatic profile is obtained and the angularity is softened.

Organoleptic Characteristics:

Color and Appearance: Colorless, transparent and crystalline.

Smell: Clean, clear and delicate, presents a bouquet in which the scents of fresh fruit stand out.

Taste: Strong but not aggressive, caresses the palate with fruity scents and is characterized by a pleasant persistence.

Chemical Characteristics:

ABV: 38%

Serving Temperature: 10-12 °C

Serving Suggestions: Grappa is ideal at the end of a meal as a meditation distillate, can be tasted cold and also very cold and is an excellent ingredient for the preparation of cocktails and long drinks. Perfect combination of this Vapore Grappa Bottega with chocolate, fruit, fruit salads, ice-creams and semifreddo.

Enjoy it within: No time limit recommended.

Recommended Glass: Slang Alexander.

