



Distilleria Bottega

VAPORE GRAPPA BARRICATA BOTTEGA



E10039050

Aged Grappa - cl 50

Vapore is an aged grappa obtained by the careful distillation of healthy, fresh and aromatic pomace. Thanks to a skillfully-led aging process in small oak barriques, grappa reaches its perfect maturation, developing warm perfumes and a typical amber color. Also thanks to its packaging, this precious product creates an atmosphere of warm conviviality.

Production Area: Veneto, Italy

Vine: Blend of several vines

Characteristics:

Vapore Grappa Barricata is produced from a blend of the most well-known and widespread vines in North-Eastern Italy. The skins, perfumed and still rich in must, undergo 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). By eliminating the head and tail, the skilled master distillers allow to select the hearth, which is the purest part, the richest in precious aromatic substances. The subsequent aging in wooden barriques confers this grappa a particularly silky sensation and roundness, and a unique, captivating organoleptic profile.

Organoleptic Characteristics:

Color and Appearance: Amber color.

Bouquet: Intense and elegant, with warm hints of vanilla, tobacco and wood.

Taste: Soft, full and captivating, it caresses the palate with a sweet, persistent aromaticity.

Chemical Characteristics:

ABV: 38%

Serving Temperature: 10-12 °C

Serving Suggestions: Grappa is perfect after meals, as a meditation distillate. It can be enjoyed cold or even chilled, and is an ingredient in cocktails and long drinks. It is a perfect match with dark chocolate, cocoa-based cakes and cookies.

Enjoy it within: No time limit recommended.

● **Recommended Glass:** Slang Alexander.

