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Reserve Prosecco Grappa - cl 70

Grappa, the oldest and most traditional distillate in Northern Italy, is a pomace eau-de-vie, obtained by distilling grape skins used in wine production. The skins have the particularity of concentrating the main aromatic substances of the grape berry and from their distillation we obtain a precious, transparent and crystalline liquid rich in multiple organoleptic sensations. The Fragranze Grappa Riserva Bottega, bottled in an elegant, softly-shaped decanter, is produced with a technique that is capable to combine tradition and innovation; the long wood aging gives it the characteristic amber colour and it also enriches its bouquet with unique and persuasive notes.

Production Area: Veneto, Italy

Vine: Pomace from Glera grapes used in Prosecco Production

Characteristics:

Glera is the name of the grape variety used to produce Prosecco, the most famous sparkling wine in the world. Its golden and yellow berries produce the fragrant pomace that gives rise to this grappa. The skins, still fresh and vinous, after having been carefully preserved in order to maintain all their qualitative heritage, are distilled during three distillation phases with different temperatures. The process takes place in traditional copper alembics, that allow for under vacuum distillation (greater protection of aromas), with bain-marie heating (indirect and therefore more delicate system). Fragranze Grappa Riserva Bottega is then aged for 18 months in oak barrels produced using traditional techniques: the 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, assembled and then toasted intensively. During the ageing process in these barrels, thanks to the action of the oxygen that penetrates through the staves and the release of the substances present in the wood itself, we obtain an exaltation of the sensorial profile and the personality of the spirits, which also assumes the typical amber colour.





Organoleptic Characteristics:

Color and Appearance: Warm amber colour.

Bouquet: Intense and refined, the smell is characterized by the harmony of aromas ranging from aromas of dried fruit, especially sultanas and vanilla notes, to hints of cocoa and sweet spices.

Taste: Soft, rich and enveloping, the mouthfeel is characterised by a great aromatic richness with spicy sensations of noble woods, which are perfectly balanced with the notes perceived on the nose.

Chemical Characteristics:

ABV: 38%

Serving Temperature: 10-12° C

Serving Suggestions: Grappa Riserva is ideal at the end of a meal as a meditation spirit and it can be an excellent ingredient for the preparation of cocktails and long drinks. Fragranze Grappa Riserva Bottega goes perfectly with dark chocolate, cocoa-based desserts and dry pastries.

Enjoy it within: No time limit recommended.

● **Recommended Glass:** Slang Alexander.