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Chianti Grappa - cl 50

Grappa, the most ancient and traditional distillate in Northern Italy, is a pomace eau-de-vie, obtained by distilling fermented grape skins used in wine production. The skins, where the main aromatic components of the grape are concentrated, are distilled to obtain a transparent, crystal clear liquid, rich in diverse organoleptic sensations. This Grappa Chianti Bottega is bottled in a wicker wine flask, which has a long tradition: a common bottle that, over time, has become the symbol of an extraordinary winemaking history.

Production Area: Tuscany and Veneto, Italy

Vine: Pomace from grapes aimed at producing Chianti

Characteristics:

Chianti, one of the most appreciated wines of the great Italian oenological tradition, owes its name to the land where it has its origin, in the provinces of Florence and Siena. It is mainly produced with Sangiovese grapes, expertly mixed with other local grapes. Its violet-black grapes, rich in pruinia, originate the perfumed pomace used to produce this grappa. Fresh and vinous pomace are stored with care to preserve all their quality. The pomace then undergoes 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). The resulting grappa reproduces, as a distillate, the characteristics of Chianti, and stands out thanks to an intense bouquet. Before bottling, this Grappa is aged in steel tanks for nearly 6 months, with positive outcomes on its aromatic profile and softness.





Organoleptic Characteristics:

Color and Appearance: Colorless, transparent, crystal clear.

Bouquet: Clean, intense and aromatic, with hints of red berries, floral notes of violet and a slight hue of undergrowth in the finish.

Taste: Dry, powerful and harmonic, it is characterized by a delicate fruity note and by an intense and persistent finish.

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 chocolate, with cakes based on cocoa or fruit, and with semifreddo. It is traditionally used to correct espresso coffee and, in Veneto and Friuli, to dilute the last drops of coffee remaining on the bottom of the cup (Resentin): the invigorating effect of coffee, combined with the relaxing action of alcohol, gives a pleasant sensation of well-being and energy.

Enjoy it within: No time limit recommended

● **Recommended Glass:** Slang Alexander