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Brunello di Montalcino Grappa - cl 70

Grappa is a pomace eau-de-vie, obtained by distilling fermented grape skins used in wine production. It is the most ancient and traditional distillate in Northern Italy. Its name derives from "graspo", dialect for bunch. A symbol of man's talent and passion, it is the heritage of peasant experience and wisdom, which transformed a solid raw material into a transparent, crystal clear liquid, rich in diverse organoleptic sensations. Grappa Alexander is the ideal meeting point between tradition and innovation, between the millenary history of this precious distillate and the evolution in its production technique, which mitigated its original harshness to make it softer, more refined and elegant. This Grappa is perfect when enjoyed slowly, in small sips.

Production Area: Montalcino (Tuscany), Italy

Vine: Pomace from Sangiovese grapes

Characteristics:

Quality and care for the raw materials are the first and most important steps in the production of a good grappa. For this reason, healthy, fresh and vinous pomace of grapes grown in dedicated areas are stored with care to preserve all their quality. Grappa Brunello di Montalcino Alexander has its origin in the precious pomace of Sangiovese grapes. This variety gives origin to Brunello di Montalcino, among Italy's most prestigious and long-living wines. Grappa is produced during 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), thus preserving the aromatic profile of ordinary grapes and exalting its intense fruity notes. 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: Elegant, fine and characteristic, with fruity aromas of cherry, wild berries and currant.

Taste: Soft, round, harmonic, it is characterized by hints of red fruits and delicate spicy notes.

Chemical Characteristics:

ABV: 38%

Serving Temperature: 10-12° C

Serving Suggestions: Grappa is perfect after meals, particularly when based on savory meat or cheese courses. 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, fruit-based desserts, traditional cakes like Italian panforte or gingerbread, and also with icecream or fruit salads. 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.

Awards

Gold Medal - Concours Mondial de Bruxelles - Belgium (2007)

Silver Award - International Wine & Spirit Competition - UK (2007)

Bronze Award - International Wine & Spirit Competition - UK (2005)

