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Aged Valpolicella Grappa - cl 70

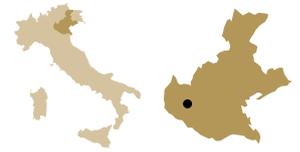
Grappa is a pomace eau-de-vie, obtained by distilling fermented grape skins used in wine production. It is the most ancient and traditional distillate in Northern Italy. A symbol of man's talent and passion, it is the heritage of peasant experience and wisdom, which transformed a solid raw material into 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. The subsequent aging in wood confers its typical amber color, enriching the bouquet with unique and captivating notes.

Production Area: Valpolicella (Veneto), Italy
Vine: Pomace from Valpolicella 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 Exquisite Invecchiata Valpolicella has its origin in the pomace of autochthonous Corvina, Corvinone, Rondinella and Molinara grapes. These varieties are used to produce the original, typical and internationally famous Valpolicella wines like Ripasso and the precious Amarone, which quickly conquer even the most refined palates. 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 fullness and fragrance of original grapes. Grappa is then aged for 12 months in oak barrels produced with traditional techniques: 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 and assembled before undergoing an intense toasting. During aging in these barrels, chemical and physical reactions enhance the complexity of the bouquet, giving grappa a softer taste and a typical amber color.





Organoleptic Characteristics:

Color and Appearance: Amber color.

Bouquet: Elegant and refined, with an articulated bouquet resulting from the complexity of its raw material: starting from fruity aromas, it opens into honey and vanilla hints and finishes with delicate spicy notes.

Taste: Structured and rounded, it caresses the palate with a smooth sensation which perfectly combines with the intense aromas of dried fruit and noble wood, due to skillful aging in wood.

Chemical Characteristics:

ABV: 38%

Serving Temperature: 10-12° C

Serving Suggestions: Aged grappa is perfect after meals, as a meditation distillate, and is also an ingredient in cocktails and long drinks. It is a perfect match with dark chocolate, with cocoa-based cakes and with pastries, particularly with almond, nut or pistachio biscuits.

◆ **Enjoy it within:** No time limit recommended.

Recommended Glass: Slang Alexander.