



Distilleria Bottega

AMARONE PRIVATA CLASSICA GRAPPA



E10061070

Amarone Grappa - cl 70

Amarone Privata Classica originates from the distillation of fermented grape skins resulting from the production of the prestigious Amarone della Valpolicella wine. It is the result of the passion and skill of master distillers, capable of transforming a solid raw material into a transparent and crystalline liquid with an exceptional organoleptic profile. An intense and fragrant grappa capable of satisfying even the most demanding gourmets' palate.

Production Area: Veneto, Italy

Vine: Pomace from grapes suitable for producing Amarone della Valpolicella.



Characteristics:

Production Area

Grappa Amarone Privata Classica is made from the pomace obtained by pressing the dried grapes used to produce Valpolicella's most appreciated red wine, Amarone, a wine of great body and structure and a unique personality. The care of this rich raw material, with its incredible concentration, is the first and most important step. This is followed by distillation, which is carried out in three stages at different temperatures and in traditional copper stills, which allow vacuum processing (greater protection of the aromas) and where heating takes place in bain-marie (indirect and therefore more delicate system) allowing the aromatic fullness and fragrance of the starting grapes to be preserved. The result is a distillate of great character, vigorous and with a rich and articulate bouquet.

Organoleptic Characteristics:

Color and Appearance: Transparent and crystalline.

Nose: Complex and elegant, presenting fruity aromas reminiscent of red fruits and a delicate spicy note in the finish.

Taste: Full and soft, it is characterised on the palate by an aromatic persistence and structure that comes from the grapes from which it originates.

Chemical Characteristics:

ABV: 43%

Serving Temperature: 10-12 °C

Serving Suggestions: grappa is ideal at the end of a meal. It can be enjoyed cold and it is an excellent ingredient in cocktails and long drinks. Amarone Privata Classica pairs perfectly with dark chocolate, chocolate-based desserts, dry pastries. It can also decorate ice cream and enrich fruit salads. It is traditionally used to correct espresso coffee and, in the Veneto and Friuli regions, to dilute the last drops of coffee, left at the bottom of the cup (Resentin): the coffee has a tonic effect while the alcohol relaxes and the result of this combination is a pleasant feeling of well-being and vigour.

Enjoy it within: No time limit recommended limit.

Recommended Glass: Slang.

Awards

Silver Medal – Spirits Selection – IT (2023)

Gold Medal - Mundusvini ISW Award Germany (2009)

Platinum Medal – The Wine Hunter Awards – IT (2017)

