

## Vintaged Amarone Grappa



**Region :** Valpolicella, Verona, Veneto .



**Grape marc origin:** First selection grapes of Amarone Riserva wine, picked up in the vineyard "Canova", located between 200-250 mt above sea level.



**Grapes :** Corvina Veronese , Corvinone Veronese , Rondinella, Croatina. Manual harvest and selection at the beginning of September.



**Distillazione :** After the racking process, the Amarone grapes marcs are immediately distilled in copper pots with slow and discontinuous-cycle stills.



**Aging :** After the distillation, the Amarone Grappa ages in the barriques for 36 months.



**Tasting Notes:** Amber and intense colour. Ethereal, spicy, vanilla smell. Full, harmonious and velvet taste.



**Analysis:** Alcol 43% Vol.



**Food pairings :** Traditionally paired with dark, pure chocolate and dried fruits. Ideal at the end of the meal. Ideale a fine pasto. Serve at room temperature of 17-18 ° C.



**Bottle :** White Champagnotta ml 700. Put in singular tube. Horizontally positioned in six bottles box.

