

Grappa di Garganega

Grapes: distillation of marcs from Garganega grape

Grappa di Corvina

Grapes: distillation of marcs from Corvina grape

Grappa di Syrah

Grapes: distillation of marcs from Syrah grape

Area of production: Lazise (Verona - Italy)

Distillation: Completely by hand, using the discontinuous direct fire method, marcs submerged with copper alembic. This old, traditional method is the only one that, thanks to the time required for distillation and the low boiling point during the procedure, guarantees an optimum separation of the foreshot and faints from the core of the distillate. Thus a traditional grappa is obtained, which precisely conserves the flavor and aroma of the original grapes.

Slow and laborious method, but the only one which, thanks to the select raw materials and the distiller's craft, allows the carving out of the sensorial profile of the newborn grappa and so obtain a unique distillate that conserves the aroma and the fragrance of the grapes from which it is derived.

ORGANOLEPTIC REPORT

The processing methodology together with the small quantities of fresh marcs that is processed allows the full and vigorous passage to the grappa of all the characteristic aromas and flavors of the wine from which it comes. A distillate that has a strong and incomparable character, which is apparent from its franc, intense pure scents, which display the complex bouquet. The powerful flavors make the body of this genuine grappa truly unique, as tradition dictates. It also possesses a natural softness.

Garganega and Corvina fermentation: stainless steel

Syrah fermentation: French oak barrique

Alcohol percentage: 40% by vol.

Serve at: 14-18°C

