



GRAPPA RISERVA

It is the result of the distillation of Amarone Classico's grape marc. It is aged in small French oak barriques. The taste reveals a refined and delicate grappa, with a decisive (strong..) and pleasant aroma.

The flavor is soft and smooth, perfect is the match of this grappa with dark chocolate and chocolate desserts. This grappa is excellent if sipped while smoking a good cigar.



Colour

Intense amber yellow color.



Nose

Complex and fine bouquet, with hints of dried fruit and sweet spicy aromas enhanced by the aging in wood.



Taste

This full bodied grappa is smooth and deep (intense, rich..), with mouth-filling and wide taste. Vanilla and cocoa aromas will surprise your taste buds (papille gustative, palato).



Serving Temperature

14/16 °C.



Glass Type

Large Tulip.



Format

70 cl.



Tecnical Data

Alcohol Content: 40% vol

FRUTTO DI UNA RAFFINATA SELEZIONE DI VINACCE, VIENE LASCIATA INVECCHIARE IN PICCOLE BARRIQUE DI ROVERE. COLOR ORO ANTICO BRILLANTE, RIVELA SEDUCENTI AROMI DI MIELE, CACAO E VANIGLIA, SPEZIE DOLCI, MORBIDA E DELICATA AL PALATO, HA GRANDE RICCHEZZA AROMATICA E BUON EQUILIBRIO TRA ALCOL E SARDITÀ.

RISERVA

Prodotto nello stabilimento di
Mestno (TV) CA - IT00PPDA00024N
Distribuito da: Accordini Igino
Soc. Agr. - Viale A. Bolla, 7
37029 Pedemonte,
San Pietro in Cariano - VR - Italia

70 cl

40% vol.