

GRAPPA DI AMARONE

FROM THE POMACE OF AMARONE



Grape varieties Distilled drink obtained from the pomace of semi-dried grapes of Rondinella, Corvina and Corvinone, exclusively used in the production of Amarone della Valpolicella.

Location and characteristics of the vineyard The pomace comes from the grapes harvested in the estate of Lena di Mezzo, located in the heart of Valpolicella Classica in the municipality of Fumane. This is an estate of 18 hectares.

Average altitude and composition 330/520 meters above sea level.
Composition tuff, clay and calcareous soil.

Training system Pergola with maximum yields of 2 kg per vine stock.

Distillation Discontinuous method with direct fire and submerged pomace with a still completely made of copper. Thanks to the long distillation and the low temperatures of the process, this is the most ancient and sole method to grant a perfect separation of the heads and the tails from the heart of the distilled drink, thus obtaining a grappa according to our tradition. The skilful distiller carries out a very low and difficult process with selected raw materials and obtains a unique distilled drink able to keep the aromas of the grape of origin. Our Grappa is aged in fine wood for at least 12 months.

Organoleptic description Amber Grappa with scents of raisin, fig and dehydrated apricot to the nose, which, with the passing of time, change into tobacco and leather scents. In the mouth, it is elegant yet with a structure and an aftertaste return of perfect harmony.

Vol. 40%.

Pairing Pastry, dark chocolate (at least 70% also chili pepper chocolate), dried fruit.


500 ml