

## Grappa di Monte Fiorentine

THIS GRAPPA IS MADE FROM THE DISTILLATION OF THE POMACE OR GRAPE SKINS AND STEMS EXCLUSIVELY FROM THE MONTE FIORENTINE VINEYARD. WITH A BIG PERSONALITY IT IS ENDOVED WITH A DECIDED AROMATIC PROFILE. THE SHARP FRAGRANCES AND FRUITY TASTES RECALL THE TYPICITY OF THE CRU MONTE FIORENTINE. IN ORDER TO BEST EXPERIENCE THE CHARACTERISTIC NOTES, ONLY THE "HEART" OF THE DISTILLATION IS BOTTLED TO OBTAIN A GRAPPA OF HIGH QUALITY.

### Bottle Size:

500 ML



## Grappa di Amarone

AMARONE GRAPPA IS MADE FROM THE POMACE OR GRAPE SKINS AND STEMS OF THE CORVINA, CORVINONE AND RONDIBELLA GRAPES AFTER THEY HAVE DRIED FOR 4-5 MONTHS AND PRESSED TO MAKE AMARONE. THE DISTILLATION IS ACHIEVED AT LOW PRESSURE BY THE DISCONTINUOUS SYSTEM IN ORDER TO PRESERVE THE AROMAS AND FRAGRANCES OF THE RAW MATERIAL. AFTER DISTILLATION, THE GRAPPA IS AGED IN OAK BARRELS FOR ABOUT 6-7 MONTHS. ALL-ENCOMPASSING FRAGRANCE, RICH AND INTENSE FLAVORS.

### Bottle Size:

500 ML

## Grappa di Recioto di Soave

THIS GRAPPA IS MADE FROM THE EXPERT AND ARTESIAN DISTILLATION OF THE POMACE OR GRAPE SKINS AND STEMS FROM THE BEST GARGANGEA GRAPES WHICH ARE THOSE USED TO MAKE THE RECIOTO DI SOAVE LA PERLARA. THE RESULT IS A FRAGRANT, FRUITY DISTILLED WINE THAT MAINTAINS THE ELEGANT AROMA OF THE POMACE AND THE SOFT AND PLEASURABLE FLAVOR OF THE RECIOTO.

### Bottle Size:

500 ML

