

## 595 GRAPPA



### SENSORIAL ANALYSIS



**COLOUR:** Golden with amber reflections.



**BOUQUET:** Exceptional balance between intense fruit notes and subtle hints of honey and vanilla.



**TASTE:** The mouthfeel is elegant and harmonious. The enticing scents and persistence of the bouquet return in flavour.

### HOW TO TASTE IT

**FOOD MATCHING:** Excellent with dry pastry, almond-based desserts, dark chocolate.

**RECOMMENDED GLASS:** Small or medium-sized, crystal glass.

**SERVING TEMPERATURE:** 9/12 °C

### ON THE MARKET

**ORIGIN OF THE NAME:** The name recalls the altitude of the original vineyards.

**FORMAT:** 50 cl

**PACKAGING:** 6 bottle cardboard boxes (vertical).

### OENOLOGICAL DATA

**ALCOHOL CONTENT:** 40 % Vol.

**AGEING:** In oak barrels for at least 18 months.

**DISTILLATION METHOD:** Steam distillation with continuous alembic stills. The procedure requires an initial part of alcohol removal, followed by rectification of the resulting fusel oil.