

# Grappa di Recioto

Obtained from the distilled fresh pomace used in the production of Recioto. It retains the same sincere character of the ancient and prized Valpolicella wine with a velvety softness that envelops delicate scents, making the complex bouquet with dominant hints of cherry, like the grapes of origin, very much alive.

<b>Grape Varieties</b>	60% Corvina, 20% Rondinella, 5% Molinara, 15% other local grape varieties
<b>Vineyard location and characteristics</b>	Hills of Negrar facing Northwest and Southwest at an altitude of 300 meters
<b>Soil</b>	Gravelly with substrates of basalts, limestone
<b>Vine training and planting density</b>	Veronese Pergola 3800 vines/ha
<b>Harvest</b>	Hand harvested from mid-September
<b>Drying</b>	Natural drying of the grapes for about four months in the fruit loft, with constant control of temperature, humidity and weight of the grapes.
<b>Distillation method</b>	The fermented pomace is selected. After racking and light pressing, it is brought to the distillery still soaked in must and processed immediately. This ensures a full-bodied and fragrant grappa with a higher alcohol yield. Distillation takes place around February using a discontinuous steam and low-pressure system.
<b>Organoleptic Characteristics</b>	Grappa di Recioto is crystal clear, a precursor to its pure delicate fragrance. Among the ample sensations is a dominant note of cherry, characteristic of the native grapes. A rich and persistent flavor with a velvety finish.
<b>Analytical Notes</b>	Alcohol: 42,00%
<b>Size</b>	0,70 l
<b>Pairings</b>	A classic meditation spirit, it is also excellent chilled after a meal or enjoyed in coffee.
<b>Serving Temperature</b>	Room temperature or serve on ice