

Grappa di Amarone

From the pomace of the king of Valpolicella wines, Amarone, comes this fine distillate, with an intense, enveloping aroma and a full, fruity taste reminiscent of the grape of origin.



Grape Varieties 50% Corvina, 20% Corvinone, 20% Rondinella, 10% tra Molinara, Oseleta e Turchetta

Vineyard location and characteristics Hillsides in San Pietro in Cariano and Sant'Ambrogio di Valpolicella at an altitude of 300 meters

Soil Gravelly with substrates of basalts, limestone

Vine training and planting density Veronese Pergola 3500 vines/ha

Harvest Hand harvested from mid-September

Drying Natural drying of the grapes for about four months in the fruit loft, with constant control of temperature, humidity and weight of the grapes.

Distillation method 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, which makes it well suited to barrel aging. Distillation takes place around February using a discontinuous steam and low-pressure system.

Maturation Following distillation, barrique aging

Organoleptic Characteristics The golden color is the result of maturation in barrique. The aroma is a concentration of withered fruit, while the flavor is harmoniously robust, lingering and warm.

Analytical Notes Alcohol: 42% vol.

Size 0,70 l

Pairings A classic meditation spirit, it is also excellent chilled after a meal or enjoyed in coffee.

Serving Temperature Room temperature or serve on ice