

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.



Grape Varieties 60% Corvina, 20% Rondinella, 5% Molinara, 15% other local grape varieties

Vineyard location and characteristics Hills of Negrar facing Northwest and Southwest at an altitude of 300 meters

Soil Gravelly with substrates of basalts, limestone

Vine training and planting density Veronese Pergola 3800 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. Distillation takes place around February using a discontinuous steam and low-pressure system.

Organoleptic Characteristics 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.

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