

# GRAPPA ALLA RUTA

Grappa produced exclusively by pomace from Valtellina. It has the flavour of rute, one of the plants of our mountains, it is slightly bitter and it encloses the beneficial effects of ruta, a digestive medicinal plant that grows spontaneously in our mountains in Valtellina.



**NAME:** Grappa alla Ruta

**CATEGORY:** Nebbiolo grappa of Valtellina aromatised by Ruta, a plant which spontaneously grows in the Italian Alps

**RAW MATERIAL:** vinacce of Nebbiolo grapes from Valtellina, thoroughly selected and freshly picked to contain their original features

**PRODUCTION:** closely related to the yearly harvest

**DISTILLATION:** artisanal, through a special machine called alambicco a ciclo continuo, which is the base of the whole process

**ABV:** 40% alc./vol.

**STABILIZATION:** stabilized for 6 months or one year in containers made of stainless steel

**BOTTLING:** manual, bottles are made of transparent glass, the quantities are 100, 200, 500 ml

**APPEARANCE:** transparent, limpid, the colour is a pale shiny green

**AROMATIC PROFILE:** pleasant herbaceous scents

**TASTE:** pleasantly bitter, digestive and other beneficial features

**HOW TO SERVE IT:** the Liquore di Grappa al Mirtillo has to be served at the temperature of around 10-15 degrees celsius in a frozen glass spheric in the inferior part and in the shape of a tulip in the upper part

**WHAT TO COMBINE WITH IT:** it is suggested to drink it as a digestive beverage at the end of the meal