

# GRAPPA ORO

Derived from the most important vinification that every industry sets aside for the best part of their production, the Grappa Oro stands out for its aromatic, strong character, which includes an amazing finesse and a great personality.

A grappa that encloses the authentic and natural flavours from the Valtellina territory.



**NAME:** Grappa Oro

**CATEGORY:** Young Grappa

**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 fundamental for the whole process

**ABV:** 45% alc./vol.

**STABILIZATION:** stabilized for 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, crystalline

**AROMATIC PROFILE:** scent of honey, custard, cocoa, cherries. Aftertaste of anise

**TASTE:** dry, fine, persistent and round

**HOW TO SERVE IT:** every grappa has its ideal temperature of serving: the grappa Oro has to be served at the temperature of around 10-12 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:** the grappa Oro is perfect if combined with fish (smoked salmon in particular), meat (stew) and all desserts with custard

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