

GRAPPA ORO “DALLA NOSTRA CANTINA”

This grappa derives from the slow stabilization in our cellar, in barrique barrels where the best wines from Valtellina rested, the Grappa Oro “Dalla Nostra Cantina” releases scents of pastry and vanilla: “Christmas in a glass” as it was defined by an expert taster in AIS, Italian Organization of Grappa Tasters.



NAME: Grappa Oro that went through a process of stabilization in oak barriques in our cantina

CATEGORY: Old 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 the base of the whole process

ABV: 45% alc./vol.

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

NATURAL AGEING: 18 months in barriques.
0% of food coloring. 0% of added sugar

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

APPEARANCE: transparent, limpid, the colour is shining amber

AROMATIC PROFILE: vanilla scent and pleasant balsamic nuances

TASTE: full, round and persistent

HOW TO SERVE IT: the old Grappa Oro should be served at room temperature in a large ballon glass

WHAT TO COMBINE WITH IT: this kind of grappa should be combined in particular with dark chocolate (70%), chocolate cakes and cookies made from scratch