

GRAPPA DI SFORZATO

This grappa is produced with the pomace deriving from the vinification of the wine "Sfursat" from Valtellina DOCG.

It is aromatic, fruity, with scents of raisin and dried fruit.

It expresses the same strong and intense sensations of the homonymous wine.



NAME: Grappa di Sforzato

CATEGORY: Young Grappa

RAW MATERIAL: it derives from the most attentive selection of vinacce of the Nebbiolo vineyard from Valtellina which undergo a process of hilling, coming from the vinification of the Sforzato wine from Valtellina D.O.C.G

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: 43% 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

PACKAGING: individually packaged for the 500 ml quantity bottle

APPEARANCE: transparent, crystalline

AROMATIC PROFILE: rich and complex bouquet of floral scents, fresh ripe fruit and camomile

TASTE: satisfying, large, round and harmonious

HOW TO SERVE IT: every grappa has its ideal temperature of serving: the grappa Sforzato 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 Sforzato grappa is perfect if combined with fish (crustaceans), meat (roasted meat, pot roast) and desserts with candied fruit

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