

GRAPPA DI SFORZATO “DALLA NOSTRA CANTINA”

Derived from the wise and thorough stabilization in our cellar, the Grappa di Sforzato becomes softer thanks to the constant contact with the wood of the “barriques”, a kind of barrel that is made of oak. This grappa is soft, round and persistent, with scents of fruit and tobacco.



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

CATEGORY: Old Grappa

RAW MATERIAL: it derives from the most careful selection of the Nebbiolo vinacce from Valtellina submitted to a process of wilting, which are the result of the vinification of the Sforzato wine 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 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: unique scent of of vanilla, cacao and almond

TASTE: intense, round and velvety

HOW TO SERVE IT: the old Grappa Sforzato 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