

Grappa di Amarone



Obtained through the soft discontinuous bain-marie alambic still distillation process, using the dried grape pomace of our Amarone produced on the high hills of Valpolicella Classica.

Colorless and crystal clear, the intense bouquet recalls the skins of the dried Amarone grapes, with light hay hints and great complexity. On the palate it is smooth and persistent, elegant and dry, with light scents of ripe fruit. The aftertaste is long, rich and delicate at the same, typical for a grappa that has been distilled from red pomace.

Grape varieties: Corvina, Corvinone, Rondinella.

Production area: high hills in the Valpolicella Classic production area between 300 and 500 m. a.s.l.

Soil composition: calcareous deposits on volcanic rocks.

Growing systems: traditional “pergola veronese” on stone wall terraces, called “marogne” in local dialect.

Distillation system: through discontinuous bain-marie alambic still. This delicate distillation system, allows the pomace to be gradually heated in order to separate the fine and aromatic compounds from the bitter and less fine ones. An even more refined and harmonious grappa is obtained through a second distillation that takes place in a separate column.

Ageing: before bottling, the grappa rests for a short period in stainless steel tanks in order to allow the different compounds to blend together.

Food pairings: after meals, with good chocolate or blueberry tart. Try it also with soft Italian cheese like Taleggio or Casolet. Our advice? Enjoy it in a wide glass, as this is an authentic Grappa di Amarone, with great character and equally great finesse.

Service temperature: 10-12 °C.

Suggested glass:

