



Grappa di Amarone della Valpolicella

SPECIALS



Alcohol: 43% vol.

Area of Production: Produced in limited quantities from selected red grapes Corvina (40%), Corvinone (40%), Rondinella (20%).

Grapes: From grapes of the wine Amarone (Corvina, Rondinella and Molinara).

Soil Composition: Argillaceous and calcareous grounds of glacial and alluvial origin.

Vinification and Production System: Distillation system: it's a physical process through which, with the use of heating, it is possible to gain all the volatile components of the marcs. To produce Grappa it is necessary to distill the completely fermented marcs immediately after the drawing off, by pressing them out slightly. The distillate thus obtained is at around 75% vol. And it is brought to consumption by adding distilled water. Aged in glass of steel containers, before being bottled, the distillate is refrigerated at a temperature of about -10° c. For about 48 hours and then filtered.

Organoleptic Description: Dry, armonic and mellow.

Color: White.

Bouquet: Delicate.

Taste: Dry, armonic and mellow.

Serving Temperature: To be served at 18-19° C.

Preservation: Can be kept for several years without any problem. Store in a fresh, dry and dark place.

Gastronomic Suggestions: Perfect at the end of a meal as a digestive.



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