

GRAPPA

di Rosso Conero

Passiti
& GRAPPE

The quality of the raw material combined with an exacting processing system assures a unique and characteristic product. It is rotund, mellow and delicate.

Grapes

100% Montepulciano.

Alcohol content

43% by vol.

Processing

- selected pomace is stocked in 50 to 400 kilo (110-880 pound) containers and distilled within eight to 10 days of consignment;
- distillation occurs in watery diffusion in traditional double-boiler batch stills. The special character of this type of installation is due to the fact that it permits slow distillation, which assures an exacting division of the alcohol vapors. Careful separation of the ethereal parts of the heads and phloem oils yields a "heart" with maximum finesse;
- the pot still is manually operated and, therefore, the final result is due principally to the quality and freshness of the raw material and afterward to the distiller.

Maturation

the grappa, with alcohol content of 70-80% by vol., is aged in oak barrels for about a year and a half. Once the suitability of the product is established, it is diluted with water to reduce the alcohol level.

Color

amber yellow

Bouquet

pleasantly aromatic, typical of the grape variety of origin.

Flavor

soft and delicate but incisive at the same time.

Serving temperature

16° C (61° F)

