

GRAPPA

di Verdicchio

Passiti
& GRAPPE

The characteristics of the Verdicchio pomace give this grappa an incomparable flavor and aroma. The skins are fermented and then distilled with the diligent use of a process that assures development of a harmonious equilibrium between aroma and flavor.

Grape mixture
100% Verdicchio.

Alcohol level
43% by vol.

Processing
selected pomace is stocked in 300- kilo (660-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 collected in stainless steel vats sealed by the oversight authority, which takes samples and analyses every batch to ensure that the grappa is suitable for human consumption. Once the suitability of the product is established, it is diluted with water to reduce the alcohol level.

Color
transparent.

Bouquet
pleasantly aromatic, typical of the variety of origin.

Flavor
dry, soft and delicate at the same time.

Serving temp.
14° C (57° F)

