

STORICA GRAPPA BIANCA DA PONTE

Grappa Veneta

Grappa Bianca Da Ponte is the result of the perfect selection of the marc of Glera, Pinot Grigio, Merlot and Cabernet, which is distilled with an innovative alembic.

In fact to create this product Da Ponte Distillery has developed a new discontinuous vacuum alembic which enhances the aromas of the different grapes and satisfies the most demanding palate.

Transparent and pure, this Grappa conquers the consumer at once with its delicate aroma, followed by a full bodied flavour thanks to the vitality of the red grapes pomace with hints of grape skin, pomace and raisins.

DESCRIPTION

Category: Traditional Venetian Grappa

Grapes: High quality selected marc from our area

Alcohol content: 40% alc./vol. "Full-bodied"

Distillation: Marc distilled with the innovative discontinuous vacuum alembic developed by Da Ponte Distillery. The new alembic enhances the aromas of the different grapes, following the rules of "Metodo Da Ponte"

Recommended glass: Tulip-shaped glass

Recommended Temperature: 9° - 12° C
(48° F - 53° F)



TASTING SUGGESTIONS

Ideal for those who love the authentic taste and at the same time the strong and intense one. It is a well-balanced grappa in both the scents and the palate. Perfect for an after meal, it is excellent with coffee.

PACKAGING

Grappa Bianca is offered in a one liter bottle with a pourer spout.



ANDREA DA PONTE
DISTILLATORI PER VOCAZIONE DAL
1892
CONEGLIANO VENETO

EAN 1L BOTTLE



8 002266 000369

EAN 6-BOTTLE CASE



8 002266 060363

QR Code



 Our grappas are produced with renewable energy sources and with full respect for the environment.