

GRAPPA RISERVA FROM CONEGLIANO HILLS

Aged 3 years in oak

Grappa Riserva is an exclusive grappa from the hills of Conegliano and is aged in old Slavonian oak casks. The finest white and red pomaces are skilfully mixed to create a distillate which ages for three years to reach the peak of its perfection.

Clear and bright, Grappa Riserva releases a bouquet whose layers of floral and balsamic-wood scents make it particularly delicate.

A smooth and assertive palate which captures the senses with its heady vanilla overtones, apple notes and hints of crusty bread.

DESCRIPTION

Type: aged grappa

Grape variety: white and red pomaces from the hills of Conegliano

Alcoholic strength: 45% vol. "Traditional"

Ageing: 3 years in Slavonian oak barrels

Distillation: double-distilled in batches in a continuous alembic

Recommended glass: tulip – shaped glass

Recommended temperature: 15°-18° C



SERVING SUGGESTIONS

Ideal at the end of the meal and with dark chocolate or chocolate based desserts.

PACKAGING

70 cl single bottle in carton of 6 bottles.



ANDREA DA PONTE
DISTILLATORI PER VOCAZIONE DAL
1892
CONEGLIANO VENETO

EAN 70cl BOTTLE



8 002266 000109

EAN 6-BOTTLE CASE



8 002266 060103

QR Code



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