

STORICA GRAPPA BIANCA DA PONTE

Grappa Veneta

Grappa Bianca Da Ponte is made with impeccably selected pomace from Glera grapes in a batch distillation process using an alembic operating in a vacuum.

The latter was specially created by the distillery to make the Da Ponte Method even more effective and provide a unique way of enhancing the intense, exclusive aromas of an exceptional raw material.

Pure and crystal clear, it presents enchantingly delicate and enveloping notes on the nose and is crisp, full-bodied and firmly structured on the palate. It's a real ode to the great Veneto distillation tradition.

DESCRIPTION

Category: Traditional Venetian Grappa

Grapes: select pomace from Glera grapes

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

Distillation: Marc distilled with the innovative discontinuous vacuum alembic developed by Andrea 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.