

GRAPPA DI PROSECCO UNICA DA PONTE

Aged for 20 years

Unica 20 Anni Grappa di Prosecco is the peerless, totally unprecedented product of meticulous evolution during 20 years of ageing. Year after year, the slow release of tannins and unparalleled oxygenation offered by our old oak barrels from Limousin gives it such an original, enticing sense of rounded, balanced harmony that every sip opens up incredible avenues of discovery.

It combines a deep amber colour with an appealing bouquet featuring a symphony of fruity, very ripe apple and pear notes. On the palate it's soft, silky and astonishingly rounded and sophisticated, with polished, delicate hints of rum, toasted wood and freshly baked crusty bread.

Unica 20 Anni Grappa di Prosecco is made by distilling select pomace from Glera grapes in accordance with the strict principles of the famous Da Ponte Method, which was the first scientifically documented technique of its kind and was originally published back in 1892.

DESCRIPTION

Type: single-varietal grappa, aged for 20 years

Grapes: select pomace from Glera grapes, which are also used to make DOCG Conegliano-Valdobbiadene Prosecco Superiore

Alcohol by volume: "Smooth" 40% vol.

Ageing: 20 years in oak barrels from Limousin

Recommended glass: a balloon or tulip glass

Serve at: 15°-18° C

TASTING TIPS

Unica 20 Anni is an exquisite grappa that should always be enjoyed neat. Pour it into a glass and then warm it with the palm of your hand. Slowly, it will set free all of the most refined aromas in its bouquet, encouraging you to relish its incomparably rich and velvety flavour.

PACKAGING

A classic Da Ponte 700 ml champagne-style bottle with a sophisticated customized box.



ANDREA DA PONTE
DISTILLATORI PER VOCAZIONE DAL
1892
CONEGLIANO VENETO

EAN 70cl BOTTLE



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QR Code web



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