

RISERVA DA PONTE 3YS

AGED GRAPPA 3 YEARS

in Slavonian oak casks

There is a straw yellow hue to this clear, straightforward grappa, which is made with select pomace from Glera grapes grown in the Conegliano and Valdobbiadene hills and aged in Slavonian oak barrels for three years.

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

The grappa is distilled using continuous double rectification method and discontinuous-cycle 'bain-marie' stills.

DESCRIPTION

Category: aged grappa

Variety: pomace from Glera grapes grown in the Conegliano and Valdobbiadene hills

Alcohol content: 40% vol. "Traditional"

Ageing: 3 years in Slavonian oak casks

Distillation: continuous double rectification method and discontinuous-cycle 'bain-marie' stills

Recommended glass: Tulip - shaped glass

Recommended Temperature: 15°-18° C



EAN 100 cl BOTTLE



EAN 6-BOTTLE CASE



QR Code web



SERVING SUGGESTIONS

Ideal tasted plain at the end of the meal. Perfect with dark chocolate or chocolate based desserts.

PACKAGING

100cl single bottle in carton of 6 bottles.

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