GRAPPA DI PROSECCO **UNICA DA PONTE**

vintage-dated - 10-year-old Gran Riserva

Our vintage-dated Grappa di Prosecco, aged for 10 years, is made from Prosecco Superiore DOCG grapes.

Appearing an amber-flecked gold-yellow, it boasts a multi-faceted bouquet offering hints of liqueurs and floral impressions enriched with nuances of seasoned oak and well-toasted almonds. The palate, dry, velvet-smooth, and very seductive, is subtly redolent of aromatic honey and vanilla.

Distilled in accord with the exclusive Da Ponte Method, Unica, with its ultra-refined and alluring inner spirit, is a self-confident grappa that is the fruit of artisanal expertise and passion. The distillation year is indicated on each bottle.

DESCRIPTION

Category: mono-varietal grappa, vintagedated, aged 10 years, Gran Riserva **Grape**: made from pomace of the Glera grape, which yields Prosecco Superiore DOCG Conegliano-Valdobbiadene Alcohol: 40% vol. "Seductive"

Ageing: 10 years in French Limousin oak

Distillation: utilisation of the single-batch pot-still process exclusive to the Da Ponte Method

Recommended glass: burgundy-style balloon or tulip-shaped stemware Serving temperature: 15°-18° C







EAN 6-BOTTLE CASE



QR Code



SERVING SUGGESTIONS

A grappa for meditative sipping, best savoured after allowing it to rest a few minutes in the glass and warming it with your hands: it will thus release the full range of its aromas. Styled for enjoying on its own, this grappa can also be paired with high-quality 80% semi-sweet chocolate.

PACKAGING

Da Ponte custom-designed 70cl Champagne bottle in an elegant gift case, as well as 5cl half-bottle and 150cl magnum. Available as well in the Special Collection, Cassetta Noce, Metodo Da Ponte, Don Giovanni, and Opere d'Autore gift boxes.

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

