

# YOUNG AND TRADITIONAL FINE GRAPPA ITALIANA

from pomace of red grapes

Crystal clear, pure and unadulterated. Fine Grappa Italiana is an ode to tradition and elevation of the rich aromas and unique flavour of the pomace of Glera grapes from the Veneto hills.

Its incisive, aromatic bouquet offers a complementary duet of spice and wild berryfruit, with a pleasingly dry, very distinctive palate and a finish infused with black liquorice and tobacco leaf backgrounded by subtle hints of raisin.

In order to fully preserve the flavours demanded by local tradition, this grappa is distilled using the continuous double rectification method. Available in 100cl bottle, in the **Classica** style at **40%** alcohol.

## DESCRIPTION

**Category:** young traditional grappa

**Grape:** select pomace from Glera grapes

**Alcohol:** 40%

**Distillation:** continuous double rectification method

**Recommended glass:** tulip-shaped

## SERVING SUGGESTIONS

Enjoy it along with coffee or add a few drops to the coffee to further enrich it; delicious as well as a complement to desserts.



## PACKAGING

In non-boxed 100cl bottle, Classica style at 40%.



**ANDREA DA PONTE**  
DISTILLATORI PER VOCAZIONE DAL  
1892  
CONEGLIANO VENETO

EAN 100 cl BOTTLE



8 002266 000604

EAN 6-BOTTLE CASE



8 002266 060035

QR Code web



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