

VECCHIA GRAPPA DI PROSECCO

aged 8 years

The most traditional expression of the Da Ponte distillation method, Vecchia Grappa di Prosecco is the fruit of a selection of the finest lots of Glera variety pomace that go to produce Prosecco Superiore DOCG.

Ageing in French Limousin-area oak gives this spirit its gold-yellow hue, which enhances its luminous clarity. A deep, rich bouquet initially releases peppery balsam, which yields to floral notes, raisin, and apricot, enriched by subtle hints of honey.

Sweet and smooth to the taste, it assumes magisterial proportions as it evolves, culminating in a finish infused with fruit and subtle vanilla.

DESCRIPTION

Category: mono-varietal, aged grappa.

Grapes: selected lots of Glera pomace from the Conegliano Valdobbiadene DOCG area.

Alcohol: 42% "Classic"

Ageing: selection of the finest vintages Grappa da Prosecco aged in Limousin oak barrels.

Distillation: single-batch, bain-marie pot-still process, the exclusive Da Ponte Method.

Recommended glass: large tulip-shaped

Serving temperature: 15° - 18° C



SERVING TEMPERATURE

Nonpareil and deeply satisfying when enjoyed on its own, on a quiet winter evening, alone or with special friends. It can add immeasurably though to cocktails featuring fruit, cocoa, or espresso, thus making memorable a simple occasion or an encounter with friends.

PACKAGING

Customised Da Ponte 70cl Champagne bottle with case, or in 5cl split or 150cl magnum with case, or in the Special Collection, Cassetta Noce, Metodo Da Ponte, Don Giovanni, and Opere d'Autore gift boxes.



ANDREA DA PONTE
DISTILLATORI PER VOCAZIONE DAL
1892
CONEGLIANO VENETO

EAN 70cl BOTTLE



8 002266 000017

EAN 6-BOTTLE CASE



8 002266 060028

QR Code



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