

PROSECCO GRAPPA LIBERA DA PONTE

barrel aged 18 years

Libera, a Prosecco grappa distilled in 1992 and designated a Gran Riserva on the 100th anniversary of the founding of the distillery, is the most eloquent expression of the Metodo Da Ponte.

Appearing a dark amber from its 18 years' ageing in Limousin oak barrels, it shows intense and enfolding on the palate, with a remarkable volume that initiates with notes of honey and then deepens with hints of vanilla and toasted almond.

Made in a both single batch and continuous pot-still distillation, it is produced in only 4,892 bottles, each numbered and individually signed by Francesco Fabris.

DESCRIPTION

Category: Gran Riserva Millesimata 1992 grappa

Grape: Selected lots of pomace of the Glera grape that produces Prosecco Superiore DOCG Conegliano Valdobbiadene

Alcohol: 40%: "Intense and seductive"

Ageing: 18 years in Limousin oak barrels

Distillation: single batch and continuous pot-still distillation, following the Da Ponte Method

Recommended glass: large balloon-shaped glass

Serving temperature: 18°-20° C

SERVING SUGGESTIONS

Libera is noble and magisterial, with depths of aromatic richness that have no peer. Warmed slightly in one's hand, it should be enjoyed by itself in the recollection of a special moment or with one's closest friends or family.

PACKAGING

In an individually-numbered 70cl bottle with descriptive leaflet and documentation of barrel-ageing history, all conserved in a fine-wood box



EAN 70cl BOTTLE



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QR Code



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