

RISERVA DA PONTE 3YS

AGED GRAPPA 3 YEARS

in Slavonian oak barrels

Grappa Riserva is an exclusive grappa from the hills of Conegliano and is aged in old Slavonian oak casks. The finest white and red pomaces are skillfully mixed to create a distillate which ages three years to reach the peak of its perfection.

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: skilfully mixed high quality white and red pomaces from Conegliano Hills

Alcohol content: 43% vol. "Tradizionale"

Ageing: 3 years in Slavonian oak barrels

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

Recommended glass: Tulip - shaped

Recommended Temperature: 15°-18° C



SERVING SUGGESTIONS

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

PACKAGING

50cl / 100cl single bottle in carton of 6 bottles



ANDREA DA PONTE
DISTILLATORI PER VOCAZIONE DAL
1892
CONEGLIANO VENETO

EAN 100 cl BOTTLE



EAN 6-BOTTLE CASE 100cl



EAN 50 cl BOTTLE



EAN 6-BOTTLE CASE 50cl



QR Code web



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