

# GRAPPA DA PROSECCO

## Grappa Bianca Da Ponte

Grappa Bianca Da Ponte is the result of a selection of very fresh pomace of Glera (Prosecco) grapes distilled using a particular discontinuous alembic, which we have designed and realized. This alembic works in strict compliance with the rules of the "Metodo Da Ponte", renowned for its ability to maintain and enhance the aromatic notes of the grapes.

The Grappa is limpid and crystalline, with citrus notes and white flowers that stand out in a pleasant balance with mellow tropical notes.

Elegant and soft on the palate, it evolves into a pleasant aftertaste, fine and persistent.

The grappa is proposed in a special half-liter bottle as the one utilized for our Grappa Reserve sold since the mid-50s.

### DESCRIPTION

**Category:** Fresh grappa da Prosecco

**Grapes:** High quality selected marc from Glera (Prosecco) grapes

**Alcohol content:** 40% alc./vol. "Persuasive and elegant"

**Maturation:** 12 months

**Distillation:** Marc distilled with the innovative discontinuous vacuum alembic developed by Andrea Da Ponte company following the rules of "Metodo Da Ponte".

**Recommended glass:** Tulip-shaped glass

**Recommended Temperature:** 9° - 12° C (48° F - 53° F)

### TASTING SUGGESTIONS

Excellent sipped neat at cool temperature.

It is also ideal to accompany fruit desserts or to flavor cakes and creams. Perfect to be drunk after coffee for the traditional "resentin".

### PACKAGING

It is presented in the special half-liter bottle as the one the company used for the Riserva Da Ponte Grappa in the mid-50s.



EAN 50 cl BOTTLE



EAN 6-BOTTLE CASE



QR Code



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