

UVE BIANCHE GRAN RISERVA

barrel-aged distilled grape spirit

Uve Bianche Gran Riserva is a noble grape spirit aged over 3 years in Limousin oak barrels. Gloriously rich floral and fruit notes are a perfect foil for the delicate scents of grapes. The palate, well-evolved and with pronounced yet smooth tannins, displays a refined sweetness well complemented by toasted almond, honey, and vanilla.

The first sip already reveals its exciting character, while its long-lingering, tasty finish completes its perfect progression in the mouth.

The traditional single-batch, bain-marie pot-still process, the rigorous Da Ponte Method (1896), Uve Bianche Gran Riserva is an elixir for connoisseurs and the perfect distilled spirit to render great moments truly memorable.

DESCRIPTION

Category: barrel-aged distilled grape spirit

Grapes: selected pomace of Malvasia

Aromatica and Chardonnay grapes

Alcohol: 38% vol. "Aromatic and decisive"

Ageing: 3 years in French Limousin-area oak barrels

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

Recommended glass: tulip-shaped

Serving temperature: 16° - 18° C



TASTING SUGGESTIONS

To fully experience the finely-balanced equilibrium between grape aromas and barrel ageing, one should sip this spirit all by itself, or just after adding an ice-cube. Wonderful as well accompanied by spicy white chocolate.

PACKAGING

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

EAN 70cl BOTTLE



8 002266 000345

EAN 6-BOTTLE CASE



8 002266 060332

QR Code



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