

GRAPPA RISERVA DEL FONDATORE

AGED FOR 5 YEARS

A blend of Grappa aged in Limousin and Port barriques, imparting each oaks unique influences. Riserva del Fondatore aims to fuse the personalities of the Da Ponte brothers who shared the same passion. Andrea, the founder, who created the ageing process, the crowning glory of the distillery, and Matteo, whose constant experimentation and vast expertise of the art of distillation are both behind the exclusive Da Ponte Method.

Riserva del Fondatore has an aroma reminiscent of fortified wine. It is punctuated by full notes of confectioner's custard and exotic fruit, which evolve into richly fragrant sensations. Initially, it has a soft, leisurely flavour. As it is slowly savoured, it reveals an enveloping aftertaste steeped in vanilla, toasted oak and alluring hints of rum and cherry.

DESCRIPTION

Type: 5-year-old Grappa Speciale Riserva

Cultivar: a select pomace from Glera grapes, from the D.O.C.G. Conegliano-Valdobbiadene area

Alcohol content: "Classic" 40% vol.

Ageing: 5+ years, a blend of Limousin and Port oak barrique barrels

Distillation: continuous and batch distillation, in accordance with the Da Ponte Method

Type of glass: wide tulip glass

Serving temperature: 18-20°C

TASTING SUGGESTIONS

Riserva del Fondatore is a refined grappa for sipping slowly. Enjoy it neat to bring out the best of its qualities. It is intensely unforgettably delightful, when paired with fine dark chocolate (60-80% cocoa).

PACKAGING

Vintage 1950's 500 ml bottle. Also available in Opere d'Autore packaging.



ANDREA DA PONTE
DISTILLATORI PER VOCAZIONE DAL
1892
CONEGLIANO VENETO

EAN 50 cl BOTTLE



8 002266 000536

EAN BOX OF 6 BOTTLES



8 002266 060530

QR Code web



 Our grappa is made using environmentally friendly, renewable energy.