

50TH ANNIVERSARY VECCHIA GRAPPA DI PROSECCO

LIMITED EDITION

50th Anniversary Vecchia Grappa di Prosecco is a masterpiece of the art of distillation. Only 1,000 bottles are available and each one comes in an exquisite solid walnut box. The riserva was set aside to age in 1998 and it boasts a rich bouquet full of heavenly, mature aromas. The initial balsamic notes develop into scents of flowers, raisins and apricots, with subtle hints of honey.

It is delicate, intense and enduring on the palate, with an alluringly velvety fruit and vanilla aftertaste. It was distilled using the pomace of golden prosecco from the Conegliano Valdobbiadene hills, which are now a UNESCO World Heritage Site. Continuous and batch distillation processes were utilized, in accordance with the Da Ponte Method. 50th Anniversary Vecchia Grappa di Prosecco is wonderfully aromatic thanks to 20 years of ageing in oak barrels from Limousin.

DESCRIPTION

Type: Single-varietal Prosecco grappa

Cultivar: Prosecco pomace from the Conegliano-Valdobbiadene DOCG area

Alcohol content: 40% – “Alluringly smooth”

Ageing: 20 years in oak barrels from Limousin

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

Type of glass: tulip glass

Serving temperature: 15°C to 18°C

TASTING SUGGESTIONS

50th Anniversary Vecchia Grappa di Prosecco should always be enjoyed neat so that all of its divine delights can be savoured.

PACKAGING

Customized 700 ml champagne-style bottle with a solid walnut box, **only 1.000** of which have been made.

 *Our grappa is made using environmentally friendly, renewable energy.*



ANDREA DA PONTE
DISTILLATORI PER VOCAZIONE DAL
1892
CONEGLIANO VENETO



EAN 70 cl BOTTLE



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