



MONTEVERRO
Toscana

GRAPPA RISERVA

SELECTION: We select the best pomace from the estate grown grapes of Merlot, Cabernet Sauvignon and Cabernet Franc.

ALCOHOL: 42% vol.

DESTILLATION

The pomace are kept at 5° C after pressing and brought to the distillery in the next 24 hours in order to insure the best aromatic quality and the less oxidation possible.

The distillation process takes place on fresh pomace in an artisanal discontinuous system where small copper boilers are emptied after each distillation and filled again with fresh pomace. This discontinuous system allows a head and tail cut of each pomace lot, to deliver the finest aromas of each. The result of this labour-intensive method is a particularly pure yet round grappa with a wide variety of aromas.

The grappa riserva is then aged for 3 years in Monteverro barrels.

TASTING NOTES

COLOR: Pale golden color with reflect amber.

NOSE: Rich and intense, with notes of forest floor, cherrystone, clove, tarte tatin, subtil vanilla and panettone with a backbone of vegetal and mountain hay.

PALATE: Warm, velvety and persistent, its aromatic shades are backed up with additional notes of candied fruits, cinnamon and bitter almond.



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