



CATEGORY

Distilled marcs

PRODUCTION AREA

Classic area of Valpolicella, province of Verona

GRAPE VARIETIES

Corvina 75-80%

Rondinella 15-25%

ALCOHOL

45 %

TYPE OF ALEMBIC

Steam copper-alembic working in a discontinuous cycle

DISTILLATION SYSTEM

It's a physical process through which, with the use of heat, it is possible to gain all the volatile components of the marcs.

To make grappa it is necessary to distill the completely fermented marcs immediately after the drawing off by pressing them out slightly. The distillate thus obtained is about 75 %. And it is brought to consumption by adding distilled water. Before being bottled, the distillate is refrigerated at a temperature of about -10°C for about 48 hours and then filtered and stored for 2-3 years in small barriques.

MAIN COMPONENTS

The grappa is mainly made up of water and ethyl alcohol; the remainder consists of hundreds of compounds existing in quantities that in the course of time become infinitesimal, but of great importance for the organoleptic characteristics of the distillate such as superior spirits, esters, aldehydes, acids and terpenes.

AGEING

In oak barrels

MATURATION OF THE GRAPES OF AMARONE

September-October; drying until February, pressing in February, racking in March.

DISTILLATION TIME

April