

GRAPPAROSA

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PERRICONE

From the experience gathered over many years, the first selected grappa signed by Porta del Vento is born. "Grapparosa", a new experience with an enveloping taste. Nature intense. elegant. audacious.

Pomace used · Selection of Perricone pomace from our vineyards located at 600 m a.s.l.

DISTILLATION

Metodo · Artisanal, discontinuous in small boilers.
Aging · 18 months in small stainless steel tanks.

ANALYTICAL DATA

Alcohol · 42% vol.

ORGANOLEPTIC PROPERTIES

YOUNG GRAPPA

Rich aromatic structure, typical and intense aroma, which brings back to the grappa of the past.

Distinct clarity, pronounced intensity of aromas in perfect taste-olfactory correspondence.

The taste is harmonious with light fruity notes that recall the variety, soft and enveloping.

FOOD PAIRINGS

It goes well with strudel, panettone, Sicilian cassata, cannolo with ricotta cheese, almond biscuits and dried fruits.

AVAILABLE SIZE 0,50 lt

