

# GRAPPAORANGE

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## CATARRATTO

From the experience gathered over many years, the selected grappa signed by Porta del Vento is born. "GrappOrange", a new experience with a rare taste. Nature profound, textured, refined.

### Pomace used

- Selection of Catarratto pomace from our vineyards located at 600 m a.s.l. obtained at the end of fermentation after a 30-day maceration.

## DISTILLATION

### Metodo

- Artisanal, discontinuous in small boilers.

### Aging

- 12 months in small stainless steel tanks.

## ANALYTICAL DATA

### Alcohol

- 42% vol.

## ORGANOLEPTIC PROPERTIES

### YOUNG GRAPPA

Deep aromatic structure, recalling the grappa of the past days. Distinct clarity, great finesse of aromas in perfect taste-olfactory correspondence.

With a dry and fresh profile that enhances the fragrant aromas of the pomace and distinct fruity and Mediterranean notes. Tangy and enveloping.

### FOOD PAIRINGS

An ideal after-meal accompaniment to biscuits, Sicilian cassata, and cream-based pastries.

For an unusual pairing: crostino with lard and extra virgin olive oil.

### AVAILABLE SIZE 0,50 lt

