

# GRAPPA DI AMARONE



<b>Designation</b>	Grappa di Amarone della Valpolicella DOCG Falezze
<b>Colour</b>	Colourless, transparent
<b>Fragrance</b>	Cherry wood, cherry pulp, recalling that cherry trees were once grown in these valleys
<b>Taste</b>	Soft, elegant, persistent: the secret of the Distilleria Gobetti is that it manages to mask the alcohol content by enhancing the woody and tannic part of the grappa
<b>Bottle</b>	500 ml, transparent, each one with a different hand-painted label
<b>Production</b>	62 numbered bottles
<b>Pomace</b>	Pomace from Corvinone, Corvina Veronese, Rondinella, and Oseleta grapes
<b>Distillation method</b>	Discontinuous bain-marie steam still
<b>Distillation temperature</b>	The distillation needs to be very slow, at a temperature between 79.5°C and 101-102°C in order to extract the best part at various temperatures while eliminating any unpleasant aromas.
<b>Alcohol content</b>	50% vol.
<b>Serving temperature</b>	Serve at 15-18°C
<b>Tasting notes</b>	Taste in small sips
<b>Recommended pairings</b>	Grappa di Amarone goes well with dark chocolate
<b>Ageing</b>	36 months in steel