

GRAPPA DI AMARONE

Veneto, Italy

Capovilla Distillati

www.capovilladistillati.it

Method & Production

The sourcing of the musts to make these *grappe* is as important as the distillation itself. Vittorio seeks out the must according to the quality of the grapes each year from a vast array of producers to use in the *grappe*.

The must is distilled using a *baine-marie* method in custom made small copper stills, this distils the grappa at a low temperature, very slowly. Though this method is time consuming it extracts the maximum amount of flavours and aromas from the must. The first part of the distillation contains toxic methyl alcohol and the last part of the distillation contains undesirable elements such as seed oils and other unpleasantries. These parts are therefore discarded and what is left is the clean and pure heart of the grappa. The grappa is left to age for a few years before being cut with the freshest spring water which reduces the alcohol substantially.

Each bottle is unique, the label handwritten and hand sealed using wax.

Tasting Notes

A complex grappa, power, intensity & spiciness with balancing floral & red fruit aromatics, all come together in harmony.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
CV0003	Grappa di Amarone	Amarone della Valpolicella pomace	NV	41.0%	Stopper	6x0.5lt	No	No	No	No