

GRAPPA TABACCO 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 flavors 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 in wood for a few years before being cut with the freshest spring water which reduces the alcohol substantially and then infused with tobacco.

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

Tasting Notes

This grappa is immensely complex with powerful aromas of tobacco, sandalwood, cedar with spices, orange peel, smoke, bitter nuts, toffee and hints of VA. The palate is silky with some sweetness and roundness, and has a complex warmth of herbal notes, orange peel oil with spices and tobacco. It is beautifully balanced; very fine with the spirit lingering on for minutes after drinking it.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
CV0020	Grappa Tabacco Amarone	Amarone pomace infused with tobacco	NV	46.0%	Stopper	6x0.5lt	No	No	No	No