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## Aged grappa - cl 70

Grappa, the most ancient and traditional distillate in Northern Italy, is a pomace eau-de-vie, obtained by distilling fermented grape skins used in wine production. A symbol of man's talent and passion, it is the heritage of peasant experience and wisdom, which transformed a solid raw material into a transparent, crystal clear liquid, rich in diverse organoleptic sensations. Grappa is then aged in wood casks, obtaining a typical amber color and a bouquet with unique and intriguing notes. Dedicated to Benvenuto Cellini, a great Florentine goldsmith and sculptor, Grappa Oro recalls the world of arts and its love for perfection and attention to every detail.

**Production Area:** Veneto, Italy

**Vine:** Blend of several vines

### Characteristics:

Quality and care for the raw materials are the first and most important steps in the production of a good grappa. Oro Grappa Cellini is produced with pomace from the most widespread and renowned vines of North-Eastern Italy, harvested in dedicated areas. Healthy, fresh and vinous pomace of the vines are stored with care to preserve all their quality. The pomace then undergoes three distillation phases with different temperature. The process takes place in traditional copper alembics, which allow for under vacuum distillation (greater protection of aromas), with bain-marie heating (indirect and therefore more delicate system). Grappa is then aged for 12 months in oak casks. During this process, chemical and physical reactions take place in the distillate, creating a more complex bouquet, a softer taste and a typical amber color.



**Organoleptic Characteristics:**

**Color and Appearance:** Pale amber.

**Bouquet:** Complex bouquet of notes ranging from fresh fruit and spice, to pleasant perfumes of vanilla and pastry.

**Taste:** Appealing, round, full, on the palate it recalls the bouquet, particularly in its fresh fruit hints.

**Chemical Characteristics:**

**ABV:** 38%

**Serving Temperature:** 10-12° C

**Serving Suggestions:** Grappa is perfect after meals, particularly when based on savory meat or cheese courses. It can be enjoyed cold or even chilled, and is an ingredient in cocktails and long drinks. It is a perfect match with dark chocolate, with spicy cakes and pastry. It is traditionally used to correct espresso coffee and, in Veneto and Friuli, to dilute the last drops of coffee remaining on the bottom of the cup (Resentin): the invigorating effect of coffee, combined with the relaxing action of alcohol, gives a pleasant sensation of well-being and energy.

**Enjoy it within:** No time limit recommended.



**Recommended Glass:** Slang Alexander.

## Awards

**Medaglia d'Oro** - Premio Alambicco d'Oro  
Italy (2003)