

GRAPPA DI AMARONE

Capitel Monte Olmi



It is distilled from wine marc of Amarone Capitel Monte Olmi, coming from raisin-dried Corvina, Corvinone and Rondinella grapes.

PRODUCTION TECHNIQUE

Distillation system

a discontinuous physical process where the volatile component of the marc can be extracted

Distillation period

March - April

Maturation

24 months in oak barrique

Stabilization

Before it is bottled it is chilled to 10° C, filtered and distilled water is added to bring the alcohol content down to the final value

Bottling

Dati chimici

- Alcohol: 42%
- Sugars: 15,5 g/l
- Total extract: 17,8 g/l

GRAPPA'S DESCRIPTION

Main Components

Water and ethyl alcohol

Secondary Components

Hundreds of compounds are present in minor quantities that are very important for the organoleptic character of the grappa. These compounds chemically are superior alcohols, esters, aldehydes, terpenes



After-meal drink



Bottle size

700 ml



Website



Video

@TedeschiWines

