



# GRAPPA DI AMARONE

## Capitel Monte Olmi



It is a 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 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

