



Grappa Opere di San Pietro

DI AMARONE DELLA VALPOLICELLA CLASSICO

TASTING NOTE

The high alcohol content of pomace and its residual sugar give to the grappa its unique character and complexity of flavors.

MAIN COMPONENTS

Grappa is mainly made up of water and ethyl alcohol; the remainder consists of hundreds of compounds existing in quantities that in the course of time become infinitesimal, but of great importance for the organoleptic characteristics of the distillate such as superior spirits, esters, aldehydes, acids and terpenes.

RAW MATERIALS

Pomace of Amarone Opere di San Pietro della Valpolicella Classico DOCG.

GRAPE GROWING AREAS

In Valpolicella Classica zone.

www.villagirardi.it



PRODUCTION PROCESS

Manual Harvest in September; drying process until January; vinification in February.

ALCOHOL
43% vol.

AGEING
In small oak barrels.

DISTILLATION TIME
April.

BOTTLE SIZE
350 ml