



# Grappa di Amarone

DELLA VALPOLICELLA

## 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 della Valpolicella Classico DOCG.

## GRAPE GROWING AREAS

In Valpolicella zone.

[www.villagirardi.it](http://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**  
700 ml

