



Grappa Gran Cuvee Stravecchia Slave

Villa de Varda

Type	Grappa
Origin	Italy, Trentino
Producer	Villa de Varda Trentino
Expansion	in barrique
Contents	70 cl
Serving temperature	14 - 16° C
Alcohol content	40 %
Grape varieties	Moscato, Müller Thurgau
Article no	70307707

Comments

Made from carefully selected first-class Traminer, Pinot Gris and Müller Thurgau marc. The pomace is obtained immediately after the grape harvest, freshly processed and gently pressed using batch distillation in special copper stills. This process is similar to the production of whisky in pot stills and has numerous advantages over the continuous process, but is also more time-consuming. Subsequent maturation without ageing (at least 18 months are prescribed) in French barriques of medium age.

Pairing

After a meal or just to enjoy.

Tasting notes

gold colored; delicate and pleasant scent of rose petals and with intensely fruity notes of plums and apricots, as well as hints of vanilla, coffee and bitter almonds. The taste is balanced with notes of dried fruit and almonds, plus a hint of honey and sweet spices. An elegant and smooth grappa. Harmonious reverberation