



## Grappa Gran Cuvee Stravecchia Slave

Villa de Varda

<b>Type</b>	Grappa
<b>Origin</b>	Diverse Spiritousen, Italien
<b>Producer</b>	Villa de Varda Trentino
<b>Expansion</b>	in barrique
<b>Contents</b>	70 cl
<b>Serving temperature</b>	14 - 16° C
<b>Alcohol content</b>	40 %
<b>Grape varieties</b>	Moscato, Müller Thurgau
<b>Article no</b>	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