



Vergani

GRAPPA DA PROSECCO - GRAN RISERVA LIBERA ANDREA DA PONTE

Grappa invecchiata, Andrea da Ponte, Veneto, Italy



Taste



Dry

Sweet



Fruity / Soft

Spicy / Herb



Light

Heavy / Rich

Vintage

N/A

Notes

Dark amber colour; intense aroma of honey with hints of vanilla and almonds; limited to 4892 bottles.

Vinification

Grappa "Millesimato". The marc was distilled in 1998 using the method "Metodo da Ponte" and then aged for 18 years in Limousin Barriques.

Grape varieties

100% Glera

Alcohol

40.0%

Format

70 cl

ANDREA DA PONTE

Matteo Da Ponte had already published a book entitled "DISTILLAZIONE" in 1896. The stills and distillation columns patented by him for the condensation of alcoholic vapours and for the refinement of a natural, but raw and rough distillate with a natural taste were described and illustrated in it for the first time. The "Da-Ponte" process has the advantage of capturing and preserving the most important aromatic components of the grape aroma, i.e. the most delicate and volatile ones, in the distillate. This precise separation of the pre- and post-distillation gives the best that nature has to offer: naturalness, purity and gustatory finesse. For over thirty years Andrea da Ponte has been distilling with renewable energy sources and in harmony with nature.