



CÀ BOTTURA

cabottura.it



GRAPPA DI BARDOLINO SUPERIORE AGED GRAPPA

Our Grappa is produced from the distillation of the pomace of Bardolino Classico Superiore. Excellent with pastries, 70% dark chocolate, dried fruit.

GRAPE VARIETIES: Corvina, Rondinella, 10% Sangiovese.

AGEING: 12 - 18 months in oak barrels.

BOUQUET: Delicate yet at the same time intense, with hints of wood.

FLAVOUR: Delightful and soft.

SERVING TEMPERATURE: 15 - 18 °C.