



## ALEXANDER GRAPPA 38% cI.70

### E00057070



Elegant and refined, it is Distilleria Bottega's best-selling bottle.

**Type:** Young Grappa

**Origin:** Veneto

**Vine:** Pinot, Cabernet, Merlot

#### Characteristics and production process:

This grappa is made from the grapes of the Pinot, Cabernet and Merlot vines, the most widespread in the eastern Veneto region. The marcs, still warm and winy, are steam distilled in alembics, so they conserve all the intensity of the fragrance and flavour of the original grapes. It produces a white, soft and fragranced grappa that is refined in steel barrels for 6 months so that all the aromas can mix together perfectly.

#### Organoleptic characteristics:

**Color and appearance:** Colourless and crystal-clear

**Nose:** Hints of fresh fruit and berries

**Taste:** Fresh, powerful, modern with persistent fruit flavour

**Recommended glass:** Slang Alexander

**Serving temperature:** 12-14° C

#### Serving suggestions:

Grappa can help digestion, so it is perfect after meals. It can be drunk cold or even chilled. It is an ingredient for cocktails and long drinks. It can accompany the tasting of dark chocolate. It is traditionally used to correct the espresso coffee and, in the Veneto and Friuli, to dilute the last drops of coffee, remaining on the bottom of the cup (Resentin).

**Enjoy it within:** No time limit recommended

#### Awards:

**Silver Medal** - San Diego International Wine Competition – USA (2005)

**Spirit of the Year** - Food & Wine magazine – USA (2002)

**Bronze Medal** - VinCambridge – UK (2002)