



SEREGO ALIGHIERI
DAL 1353

Grappa di Vaio

GRAPPA DI AMARONE

Fine, smooth, clear grappa, with attractive personality and pleasing level of alcohol. Made on the Possessioni dei Conti Serego Alighieri estate in Valpolicella Classica using the pomace from semi-dried grapes employed in the production of Vaio Armaron Amarone and direct steam distilled according to the ancient discontinuous system.

TASTING NOTES

Look: clear.

Nose: delicate and elegant aromas.

Palate: complex; sweetness on the front palate is succeeded by dry, well-balanced tastes.

FOOD PAIRING

Ideal as an after-dinner drink, but on its own it can accompany dry desserts, dried fruit and chocolate. Used in cake-making because of its fine aromas.



ALCOHOL CONTENT: 40% vol.



Grappa is a centuries-old distillate and represents the final stage in a cycle that begins with the grapes in the vineyard, continues with special care taken with the grapes at the time of fermentation, and finishes with the use of the pomace, so that nothing is wasted. The wise man draws usefulness and pleasure from the complete cycle.

