

Grappa di Amarone



ZENATO®



Obtained from a careful selection of freshly pressed Amarone pomace, this grappa expresses exceptional richness and aromatic vibrancy, with notes of forest undergrowth and red fruit in spirit; it stands out for its smoothness and balance. It is recommended to taste it at 15°C (59°F), served in large glasses to fully appreciate its aromas.



Category: Amarone pomace distillate.

Origin: Valpolicella Classica.



Partial drying: Until January, February.

Type of still: Direct steam pot stills.

Distillation system: A physical process in which heat is used to concentrate the alcoholic components of the pomace. To produce grappa, the pomace must be fully fermented and lightly pressed.

Components: Water, ethyl alcohol, and hundreds of trace molecules that contribute to the organoleptic characteristics of the distillate, such as esters, aldehydes, natural oils, and glycerines.

Storage: In glass or stainless steel containers.

Alcohol content: 45% vol.