



# ZENATO®

*The Soul of Lugana and the Heart of Valpolicella.*

## GRAPPA DI AMARONE

*This grappa is made using a careful selection of pomace from grapes that have just been crushed for the production of the estate's Amarone.*

*Rich and vibrant with aromatic character, it delivers notes of underbrush and distillate-cured red fruit on the nose. Smooth and well balanced on the palate, it should be served at room temperature (around 15 °C.) in large glasses so as to reveal its wonderful aromas.*



### **CATEGORY**

Distillate of Amarone marc

### **ORIGIN**

Classic Valpolicella zone

### **HARVEST**

ripening and harvesting in September-October

### **PARTIAL DRYING**

until January, February

### **VINIFICATION**

February-March

### **DISTILLATION PERIOD**

March-April

### **TYPE OF STILL**

direct steam pot stills

### **DISTILLATION SYSTEM**

a physical process in which heat is used to concentrate the alcoholic components of the grape skins. For producing grappa, the skins must be completely fermented, very lightly pressed, and distilled immediately after the pressing process

### **COMPONENTS**

water, ethyl alcohol and hundreds of minute molecules that are essential for the organoleptic characteristics of the distillate, such as esters, aldehydes, oils and natural glycerins

### **STORAGE**

in glass or stainless steel containers

### **ALCOHOL CONTENT**

45% vol.