

EVO

EVO Grappa Riserva



After distillation, this reserve Grappa is aged for four years in various native wooden barrels including walnut, cherry, and beech wood.

Tasting Notes :

The nose picks up on hints of raisins mixed with licorice, walnut, cinnamon, and vanilla. A "sweet" aroma of ripe dates, crème caramel, "torrone" and carob further characterizes the elegant bouquet. There is no alcoholic "pungency". Fine and intense on the palate with overtones of spun sugar, vanilla, ripe plum, and hints of citrus. Complex and velvety with an elegant finish.

Grape Varieties :

Cabernet Sauvignon, Glera, and Incrocio Manzoni

Distillation Process :

Discontinuous bain-marie and direct steam distillation. The facilities have vacuum filtration areas.

Alcohol : 42%

