



FRATELLI
BRUNELLO
DISTILLATORI DAL 1840

**GRAPPA LA SCURA RISERVA 3 ANNI DI INVECCHIAMENTO
RISERVA – SPEZIATA E MORBIDA**



GRAPPA LA SCURA RISERVA - Aged 3 years

Classification

Special Reserve Aged Grappa

Ingredients

This grappa is obtained from the distillation of a selected blend of fermented red and white grape pomaces originating from small Venetian wineries. The pomace are selected and bought in sealed bags, so to fully preserve its characteristics.

Maturation and aging

The grappa is stored in inert stainless steel tanks for at least 12 months to improve its smoothness. It is then transferred to our sealed warehouse, where it ages inside 350-liter Allier oak new or second hand barrels for over 3 years. It is during this time that the alchemy of the slow and gradual transfer of color, wood aromas and toasting takes place on the Grappa.

Tasting

With an intense straw yellow color that varies depending on the batch, Grappa La Scura Riserva yields bold aromas, in a perfect balance of taste and smell, with a soft vanilla finish.

Hints of spices, such as coriander and cinnamon, with notes of licorice, chestnut honey and tobacco are perceived. Light and pleasant sensation of hay and wet leather.

Serving and pairing

It should be served between 15° and 18° C in a small tulip-shaped glass. It expresses all its characteristics of elegance and fragrance when paired with hard cheese aged over 18 months, 75% chocolate or handmade cigars.

Alcohol content and packaging

43 Alc. - 700 ml hand-numbered boxed bottle, with the indication of the vintage year.