



FRATELLI
BRUNELLO
DISTILLATORI DAL 1840

**GRAPPA VICENTINA MILLESIMATA
GIOVANE TRADIZIONALE TIPICA**



**GRAPPA VICENTINA – Single Vintage
Classification**

Young Single-Vintage Grappa

Ingredients

This grappa is obtained from the distillation of a blend of fermented red grape pomaces originating from wineries located on the Berico Hills and in the province of Vicenza (Veneto region).

Maturation

The grappa is stored in inert stainless steel tanks for at least three years. During this time, the grappa takes on a softer and more delicate fragrance.

Tasting

Despite being aged for so long, Grappa Vicentina preserves its strong taste-olfactory characteristics. Its aroma is reminiscent of fermented pomace and bitter almonds, while the taste is warm, harmonious and well balanced. This is a traditional grappa for connoisseurs.

Serving and pairing

It should be served between 10° and 15° C in a small tulip-shaped glass. This grappa lends itself to the local custom of “rasentin”, to rinse the after-dinner espresso coffee cup whit it.

Alcohol content and packaging

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