



**SANTA SOFIA**  
VALPOLICELLA DAL 1811

## **GRAPPA DI AMARONE** **Barricata**

### **Product category**

Pomace spirit.

### **Raw material**

Sugar-high residues of the Amarone della Valpolicella winemaking process, namely the pomace of dried Corvina, Corvinone and Rondinella grapes. After pressing, these grape residues are collected, placed inside sealed tanks and immediately distilled, in order to capture and preserve the quality, aromas and flavour of this great wine.

### **Distillation process**

Batch distillation using a copper, bain-marie-heated pot still. The head and feints, i.e. the first and last condensate, are discarded and only the heart is preserved. Distillation is extremely slow, to ensure that the volatile compounds responsible for the aromas and flavour evaporate and condense under ideal conditions.

### **Ageing**

Prolonged ageing inside 225-litre-size, medium-toast barrels made of prime French oak varieties, which are kept in a dark environment at a controlled temperature.

### **Sensory impressions**

A seductive, deep amber colour, pleasantly clear, it has a charmingly sunny, generous and almost aristocratic nose, redolent of freshly baked bread, petit fours, honey and almonds that have just been cracked open. Soft and graceful on the palate, its complexity reflects a richly aromatic structure, with a certain degree of toastiness and hints of mixed spices, vanilla, almond, cocoa and liquorice.

### **Alcohol content**

40% vol.

### **Serving temperature**

18° C.

### **Recommended food pairings**

Best enjoyed neat, paired with a piece of dark chocolate or blue cheese, dried fruit and honey; it can also be used to prepare a variety of meat dishes, drizzle on fruit salads, desserts and ice cream or, wishing to be more sophisticated, to flambé.

