

## Grappa di Amarone

### Capitel Monte Olmi

It is a distilled from wine marc of Amarone Capitel Monte Olmi, coming from raisin-dried Corvina, Corvinone and Rondinella grapes.



### Production Technique

**Distillation system:** a discontinuous physical process where the volatile component of the marc can be extracted. The marc, before it can be distilled, must be totally fermented and softly pressed. The distillate that is obtained has a 75 % alcohol content by volume.

**Distillation period:** March/April.

**Ageing time:** the grappa is aged for 2 years in oak barriques.

**Stabilization:** before it is bottled it is chilled to 10° C, filtered and distilled water is added to bring the alcohol content down to the final value.

### Grappa's Description

**Final ethyl alcohol content:** 42% by vol.

**Main components:** water and ethyl alcohol.

**Secondary components:** hundreds of compounds are present in minor quantities that are very important for the organoleptic character of the grappa. These compounds chemically are superior alcohols, esters, aldehydes, terpenes.

**Dining combinations:** enjoyed as an after-dinner drink.

### Chemical Analysis

**Alcohol** (% in vol.): 42

**Reducing Sugar** (g/l): 15,5

**Tot. Dry Extract** (g/l): 17,8

**Bottle Size: 700 ml**