



CORTE RUGOLIN

GRAPPA AMARONE



Grappa Amarone is obtained from the marc (pressed grape skins) of the Corvina, Corvinone and Rondinella grapes that are used to produce Amarone wine. This marc is characterised by a high content of very distinctive aromas. The grappa is clear with an optimal shine, and has a rich, intense aroma with notes of mature fruits. It has a full, balanced taste, distinguished by a long and fragrant aromatic intensity with a clean finish.

Denomination: Grappa Amarone

ABV: 45%

Grapes: Corvina, Corvinone, Rondinella.

Vineyards: Marano di Valpolicella, Sant'Ambrogio di Valpolicella, San Pietro in Cariano

Distillation: double-distilled by our master distillers, in order to confer it a bold character that allows the distinctive aromatic potential of the different varieties to reach their full and balanced expression.

Format: 700ml