

# LA BOMBA GRAPPA RISERVA



<b>CLASSIFICATION</b>	Grappa Riserva
<b>REGION / COUNTRY</b>	Tuscany / Italy
<b>GRAPE VARIETES</b>	Pomace from red grape varieties (Sangiovese, Cabernet Sauvignon and Merlot).
<b>DISTILLATION PROCEDURE</b>	Grapes skin are steam-distilled in continuous alembic. First step is the extraction of volatile substances and aromas through the setam flow. The obtained spirit undergoes a purification procedure by cooling and alcoholic concentration.
<b>AGING</b>	18 months in Slavonian oak casks
<b>BOTTLE FORMAT</b>	0,500 Lt
<b>PACKAGING FORMAT</b>	In elegant single-bottle cardboard gift box
<b>ANALYTICAL CHARACTERISTICS</b>	
<b>ALCOHOL CONTENT</b>	42% alcohol by volume (%Vol.)
<b>TASTING AND VISUAL NOTES</b>	
<b>VISUAL NOTES</b>	Cristal clear in transparency, with a yellowish-golden hue.
<b>OLFACTORY SENSATIONS</b>	Elegant and mild, it recalls spicy notes due to the ageing in wood barrels along with delicate scents of wild berries jam. Warm and enveloping, it flows on the palate with perfect harmony. The woods notes together with the original scents recreate new palatable evolutionary sensations. The result is a clean, clear and well-balanced grappa.
<b>SERVING TEMPERATURE</b>	18°C
<b>RECOMMENDED GLASS</b>	Serve in the medium-sized crystal tulip grappa glass.
<b>FOOD PAIRINGS</b>	To round off a meal, it can be paired with mature cheeses, dark chocolate and dry pastries.