



CA' DEL SETTE®
— GOURMET FOOD & BEVERAGE —

GRAPPA RISERVA PROSECCO CA' DEL SETTE

DESCRIPTION: Grappa Riserva Prosecco Cà del Sette is a refined spirit obtained from the pomace of Glera grapes used to produce Prosecco. This reserve grappa, aged in oak barrels, offers an elegant aromatic bouquet and a smooth, persistent flavor, making it ideal for connoisseurs who appreciate high-quality spirits.

INGREDIENTS:

- *Pomace:* Pomace from Glera grapes, selected after the production of Prosecco.
- *Alcohol:* Alcohol derived from the distillation of the pomace.
- *Water:* Pure water for final dilution.
- *Aging:* Oak barrels for at least 18 months, imparting the grappa with its characteristic flavor and color.

ORGANOLEPTIC CHARACTERISTICS:

- *Color:* Light amber.
- *Aroma:* Elegant and harmonious, with floral, fruity, vanilla, and spice notes.
- *Taste:* Smooth and velvety, with a perfect balance between sweetness and freshness, notes of honey, dried fruit, and a delicate toasted wood aftertaste.

ALCOHOL CONTENT: 40% vol



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