



CA' DEL SETTE®
— GOURMET FOOD & BEVERAGE —

GRAPPA RISERVA AMARONE CA' DEL SETTE

DESCRIPTION: Grappa Riserva Amarone Cà del Sette is a premium spirit obtained from the pomace of grapes used to produce Amarone della Valpolicella. Aged in oak barrels, this reserve grappa is distinguished by its complex aromatic bouquet and rich, velvety flavor, making it ideal for those seeking a superior quality spirit.

INGREDIENTS:

- *Pomace:* Pomace from Corvina, Rondinella, and Molinara grapes, selected after the production of Amarone della Valpolicella.
- *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:* Intense amber.
- *Aroma:* Complex and harmonious, with notes of vanilla, spices, dried fruit, and tobacco.
- *Taste:* Rich and enveloping, with a perfect balance between sweetness and dryness, notes of chocolate, spices, and a persistent toasted wood aftertaste.

ALCOHOL CONTENT:: 40% vol



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