

# GRAPPA DI AMARONE BARRIQUE

Our Grappa Barricata has origin from the discontinuous distillation of Amarone's marc in an alembic still.

An aging of 36 months in oak barriques gives aromas and roundness. It appears in a beautiful golden-yellow colour, with a delicate, enveloping fragrance which gives off power and personality.

Faint notes of wood and vanilla are perfectly combined with the intense aroma of ripe cherries.

Years of aging confer to our Grappa a superior aromatic complexity, with hints of caramel which evolves towards aromas of fruits under spirits and spices.



## **Vine Variety:**

Corvina, Corvinone, Rondinella

## **Refinement:**

Oak barrique, 36 months

## **Colour:**

Amber

## **Aroma:**

Cherry, caramel, vanilla

## **Alcohol:**

40%

## **Capacity:**

500 ml

## **Ideal pairing:**

Extra-dark chocolate



## **Azienda Agricola Mizzon**

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