

# GRAPPA MEZZANELLA

## GRAPPA DI AMARONE

*The Boscaini family keeps a unique collection of fine wines in its private cellars, produced in limited quantities and only in the best years, which the family likes to share with lovers of Masi wines.*

Firm-flavoured amber-coloured grappa with intense spiciness. Made from the pomace of semi-dried grapes used to make Amarone, and direct steam distilled according to the ancient discontinuous still system. This grappa is aged in oak casks for at least three years. The name comes from the vineyard of origin for the grapes, Vaio Mezzanella in Valpolicella Classica.

### TASTING NOTES

**Look:** amber-coloured.

**Nose:** intense and typical, with hints of spices, nutshells and honey.

**Palate:** smooth, warming and satisfyingly alcoholic.

### FOOD PAIRING

Ideal as an after-dinner drink, but on its own it can accompany dry desserts, and bitter or aromatic chocolate. Goes well with a good cigar.



ALCOHOL CONTENT: 50% vol.



*Grappa is a centuries-old distillate and represents the final stage in a cycle that begins with the grapes in the vineyard, continues with special care taken with the grapes at the time of fermentation, and finishes with the use of the pomace, so that nothing is wasted. The wise man draws usefulness and pleasure from the complete cycle.*

