

# su'entu

## GRAPPA DI BOVALE

### Barricata

#### TYPE OF GRAPPA

Barrique-aged single grape grappa.

#### GRAPE VARIETY

Bovale.

#### ORIGIN

The grape pomace entirely comes from Su'entu winery estate, on the hills of Marmilla area, between Cagliari and Oristano (Sardinia).

#### DISTILLATION

Batch distillation in steam pot stills. The heads and tails are cut manually. The process goes on very slowly, to ensure the right evaporation and condensation of the volatile compounds, that brings perfumes to the spirit.

This preserves the precious characteristics of the grapes.

#### AGEING

12 months in 225 litres French oak barrels, previously used for the ageing of Su'nico Bovale Marmilla IGT wine.

#### HARVEST

The grapes are picked up by hand and collected in crates, at the beginning of September

#### ALCOHOL CONTENT

40 % vol.

#### BOTTLE SIZE

50 cl.

#### TASTING NOTES

##### COLOUR

Golden with copperish shades.

##### PERFUME

Intense, pure, with a clear perfume of grapes and pleasant hints of vanilla, hazelnuts and liquorice.

##### TASTE

Balanced, bringing the palate the same aromas it gives to the nose, followed by a nice candied orange peel nuance.

##### FOOD PAIRING

Dried fruits, walnuts, almonds, chocolate and sweets with cream. Delicious with aged cheeses like Grananglona and Fiore Sardo DOP.

##### SERVING TIPS:

Serve at 16 – 18 °C in tulip or balloon glass, with or without stem.

