

BRESSIA
ALMA DE UVA
GRAPPA

Agrelo - Mendoza



The “Alma de Uva” grappa is made from the distillation of the fermented must of Merlot and Sauvignon Blanc grapes, and for this process an alambique of German origin is used. This alambique is conceived to allow us to use lower distillation temperatures because of the high pressure achieved by the quality of its regulator. In this way we are able to create a modern grappa with great elegance, with aromas of fresh fruit and a balanced concentration.

TASTING NOTES

Color	very transparent, clear and with an impeccable brilliance.
Nose	elegant, sweet, floral aromas.
Palate	very sweet entry, with a very broad midpalate, unctuous and with velvety volume. A long, broad, delicate finish.

FOOD PAIRING SUGGESTIONS

This is a liquor that can perfectly accompany dishes made with ginger, white pepper, black pepper, and very aromatic spices such as Thai food, sushi, Mexican tacos, etc. It can also be combined with other liquors in the preparation of different sweet or dry drinks., as a digestif with coffee and after a meal with a good cigar. Enjoy it alone or with ice.

COMMENTS



BRESSIA
CASA DE VINOS

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