








GRAPPA DI ALEATICO



TECHNICAL INFORMATION

 Designation	Grappa	 Alcohol Content	42% vol.
 Type	Grappa	 Winemaking and Ageing	Discontinuous still
 Grapes	Aleatico pomace	 Serving temperature	8-12°C
 Bottle Size	0.5 l		

DESCRIPTION

The Aleatico Grappa from Tenuta delle Ripalte is made from the fresh pomace of Aleatico, an aromatic red grape variety typical of Elba. After the pressing of the grapes for the production of passito wine, the still fragrant and rich pomace is sent for distillation. This process, entrusted to the expertise of Vittorio Capovilla and his renowned distillery, results in the creation of a grappa with exceptional characteristics.

DISTILLATION

Craft-distilled in a discontinuous bain-marie still, this grappa is made from fresh Aleatico pomace, carefully selected for its aromatic richness. The slow, controlled distillation process allows the varietal characteristics of the grape to be extracted in their fullest expression.

AGEING

To preserve the purity and intensity of the aromas, the grappa is not aged in wood, maintaining its natural fragrance and the authentic profile of Aleatico.

TASTING NOTES

Colour: Crystal clear and transparent, indicating purity and quality.

Aroma: Elegant and intense, with floral notes, red fruits, jam and a delicate hint of Mediterranean scrub.

Taste: Smooth, harmonious, and persistent, with a perfect balance between sweetness and aromatic liveliness.