

# FRATELLI VOGADORI

## *Grappa di Amarone*

*The Grappa is really traditional in Veneto: we use the Amarone pomace, which consists of the grape skins, seeds and stalks that are left over from the winemaking process. These are taken through a process of distillation, which extracts the remaining flavours from the pomace before the waste is discarded.*

*We have three Grappa style:*

1. *the **White** is the grappa bottled just after the distillation. This is a 43 as alcohol part and it is really powerful and with a strong taste. It can be used also in the coffee for "Caffè corretto".*
2. *the **Barrique** is the grappa which has a year aging in the oak barrels so it takes a golden colour and it becomes smoother and rounder. The alcohol part is always 43.*
3. *the **Forlago** grappa where we use only the Forlago pomace and we aged 6 years in the oak barrel. This is really powerful, tasty, round. The alcohol part is 45.*

