



TENUTA VILLANOVA
DAL 1499

GRAPPA INVECCHIATA Cabernet - Sauvignon

Grape varieties:

Quality-selected pomace of Sauvignon and Cabernet grapes

Distillation:

Small-batch, stream-method alembic still

Ageing:

The grappas mature separately in 225-litre French oak barrels: seven years for the Sauvignon grappa, three years for the Cabernet. They are then assembled into a final blend and bottled.

Sensory profile:

Appearing a deep gold, it is extremely seductive and lengthy on the nose, with scents of tobacco leaf and smoke. Lengthy barrel-ageing yields remarkable length in the mouth, and well-rounded impressions of vanilla. The finish is redolent of liqueur fruit, raisins, and honey. This "meditation grappa" may be accompanied by semi-sweet chocolate or, for those who wish, a fine cigar.

Alcohol:

43% vol

Size:

500ml



Tenuta Villanova

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