

# TENUTA CASENUOVE GRAPPA RISERVA



**Category:** Distilled spirit from fresh pomace with a batch still

**Varieties:** 100% Sangiovese. The Sangiovese pomace used for the production of Tenuta Casenuove white pomace comes from the vinification of the Sopratorre and Pozzo vineyards, whose grapes regularly compose the cuvée of our Gran Selezione in the best vintages. During the 2021 season, the vinification of these plots led to the creation of particularly characteristic and intense wine batches, very expressive and recognizable of the company's terroir. On the day of the pressing of this cuvée, the pomace was transferred to the distillery immediately after its pressing, to be distilled the following day.

**Bottling date:** July 2023

**Aging:** 15 months in third-pass oak barrels, directly from the company's wood park, followed by 16 months in the bottle, before being put on the market.

**Analytica data:** alcohol 42% vol; residual sugar 0 g/liter.

**Serving temperature:** 12-15°C

**Number of bottles produced:** 720

**Tasting notes:** The Tenuta Casenuove Reserve grappa presents itself in the glass with crystalline transparency and brilliance, enriched by a slight amber hue, indissolubly and uniquely linked to aging in oak wood. On the olfactory examination it is characterized by a remarkable aromatic intensity, devoid of any hint of harshness or excess alcohol. Bringing the nose to the edge of the glass we can clearly distinguish fruity scents intimately linked to fermented fruit, red flowers, accompanied by the woody note, which delicately emerges and integrates into the sweet bouquet of notes of cocoa and spices, caramel and vanilla and a dry finish of dried tobacco, all without ever stealing the scene from an extremely fresh and clean pomace. The sip is fresh, clean, pure and extremely clear. We immediately find the sensations promised on the nose, the sweetness of vanilla, the delicacy of the fruit. The aftertaste gives much more, a complexity revealed and exalted by the heat of the sip, spicy, decidedly pleasant, satisfying and rich in facets and volume. The skillful use of an important wood that has lived at least two seasons of the estate's wines, wisely chosen among the best pieces of the winery's wood park, guarantees the overall balance of this distillate, characterized by the excellent balance of all its aromatic components that invite you to return to a second tasty glass.

**Food paring:** Our grappa is extremely satisfying to conclude a meal in style, a delicious first digestive aid.

**Aging potential:** Being a top-quality product, the result of excellent quality standards, the aging potential is eternal, offering emotions year after year.

**Tasting Tips from our Master Distiller:** Serve in a sufficiently large glass to allow the distillate to oxygenate and express itself. In a domestic setting, try pouring the distillate into the glass already at the second course to fully appreciate the aromatic expression offered.

