

# GRAPPA

## Aged grappa Pontis

Product Description	Aged Pontis Grappa is obtained exclusively from the white grape skins processed by the Contini Wine Company, especially from the Oristano Vernaccia grape and the Sardinian Vermentino grape. Immediately after pressing, the skins are left to ferment in special containers which are hermetically sealed and temperature controlled to guarantee the best conditions for an alcoholic fermentation. When fermentation has finished, the skins have the typical fragrant, fruity aroma of white grapes, which is obtained thanks to the complete lack of air. The next distillation phase of the skins takes place very slowly and intermittently. The resulting product is then left to age for about ten months in small oak barrels, which give it the typical character of aged spirits: its amber colour, hints of toasted wood, and a smooth, slightly spicy flavour.
Colour	Amber.
Bouquet	Intense, characteristic, with a hint of wood.
Flavour	Full, dry, smooth, slightly spicy.
Aging	About 10 months.
Capacity	0,5 lt.
Gradation	40° Vol.



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