

Gamba

GRAPPA DI AMARONE DELLA VALPOLICELLA "LE QUARE"



The Grappa produced by Gamba Company is obtained from the distillation of the Amarone marc whose grapes are previously stored to dry up for some months.

The Grappa is stored in bottle for at least one year before putting it on the market.

Special attributes:

The Grappa di Amarone Le Quare has a warm and enveloping aroma. Among the many sensations, cherry stands out, characteristic of the grapes of origin. With a rich flavor and silky texture that remains in the mouth for a long time.

Cuisine:

It can be combined at the end of a meal with semifreddo, dry pastrie; excellent with dark chocolate at least 60% for its strong olfactory persistence.

Excellent as a meditation distillate.

LE QUARE