

dal 1882  
**AVIDE**  
Sicilia. Vigneti e Cantine

## **BAROCCO** Grappa di Cerasuolo di Vittoria



*Young grappa obtained by the distillation of marcs deriving from the grapes used for the BAROCCO and distilled by the oldest craft distillery still working. The distillation process is carried out very slowly by a discontinuous steam plant, working at low pressure and constituted by four small furnaces rigorously made in copper, as in the tradition. Thanks to this plant the master distiller succeeds in splitting the fragrances contained in the marcs that will be found again in the distillate. The soft and still grappa obtained by this process is embattled after a short aging period in stagnant containers, thus exalting at its best all its organoleptic characteristics. Initially it leaves to the nose slightly herbal scents, turning soon after into red fruits scents with winy and fermentation sensations. To the mouth it confirms its dry, harmonic and very persisting characteristic with a very delicate bitter final note, a classic feature of the grappa obtained from red berry grapes. In order to taste the best of its characteristics we suggest to serve it at a temperature between 10°C and 12°C in tulip-shaped glasses (ANAG glasses) which reveal the whole fragrance of this grappa.*