

RANSOM 'HEART OF HEARTS' GRAPPA

OREGON • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

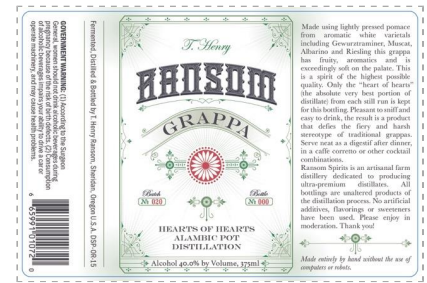
We harvest aromatic white varietals at optimum ripeness and lightly press sending the free-run juice to become wine and saving pomace that still holds a high percentage of juice for grappa. The skins and pulp are immediately covered with water to prevent oxidation and fermented with yeasts selected for optimum aromatic expression. So lightly pressed is the pomace that it often reaches 15-16 brix when rehydrated. After fermentation is complete, the "second wine" is distilled in our hand-hammered, alembic copper pot still.

TASTING NOTES

An elegant, effusive expression of both the varietal character of the grape and the timehonored traditions of fermentation and alembic distillation, our Grappa is carefully crafted to an unparalleled standard of quality.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 375mL (12 pc)
- Class: Grappa

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

