

ORNELLAIA














Eligo Dell'Ornellaia

Grappa Riserva

\$99.50

* Suggested retail price



	Product code	470997
	Licensee price	\$86.93
	Format	6x500ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Grappa
	Country	Italy
	Regulated designation	Denominazione di origine controllata (DOC)
	Region	Tuscany
	Varietal(s)	Grappa Ornellaia 100 %
	Alcohol percentage	42%
	Colour	Amber
	Closure type	CORK-Natural

ABOUT THIS WINERY

In 1981, The Ornellaia Estate is founded by Marchese Lodovico Antinori. ORNELLAIA, perceived as one of the world's iconic wineries, has flourished under the Frescobaldi family's ownership. Our production philosophy revolves around Ornellaia's obsession with excellence – at all levels. Every choice we make is of absolute importance and implies an all-consuming attention to detail.

TASTING NOTES

Of a tawny color with fruit aromas on floral scents and fine spices. In the mouth, undeniable power on sweet and pleasant flavors and a fine and delectable texture. Take slightly chilled after meals.

PRODUCTION NOTES

Harvested by hand; the bunches are sorted twice, before and after destemming. Each variety and each plot was vinified separately. The first fermentation lasted a week in stainless steel vats. Then the marc was transported to the distillery to produce the eau-de-vie, quickly to retain its freshness and then be refined in new barrels for 36 months before being blended with older reserve grappas.

