

GRAPPA BARRICADA

Delicately crafted from noble grape varieties. The grappas are distilled through a slow artisanal process in copper stills, ensuring unmatched intensity of aroma and flavor.



Crafted through the natural distillation of fine grapes cultivated in the Vale dos Vinhedos, Grappa Barricada undergoes a slow and artisanal distillation process in copper Pot Still stills. It is subsequently aged in French oak barrels for 10 years, providing even more complexity and elegance to the Grappa.

Wine style: Double-Distilled Grappa Aged

Varietal: Merlot e Cabernet Sauvignon

Terroir: Vale dos Vinhedos

Temperatura de serviço: 8° a 18°C

Oak aging time: 10 years in French oak barrels

Tempo de cave: 3 to 5 months in the cellar

Pairing: Ideal as an aperitif or digestif.

Sight: Expressive, distinctive, and powerful, it has a golden yellow color with subtle amber reflections

Nose: The aroma is delicate, rich in spices, with toasted notes derived from its time spent in oak barrels.

Palate: It reveals a silky and smooth texture, with perfect balance and a long persistence.

Link do produto:

<https://www.casavalduga.com.br/en/produtos/grappa-2/?safra=barricada>

Technical Information

- Varietal clone: Inra 18
- Rootstock: 101-14
- Terroir: Vale dos Vinhedos
- Production system: Single wire
- Trellis density/ha: 4,000 plants
- Pruning type: Spur
- Pruning buds per ha: 33,000
- Viticultural practices: Advanced agricultural technology, proper canopy management, cluster thinning for production control. Sustainable and precision viticulture, respecting the environment
- Harvest: Manual and selective

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- Product code: DE002GF
 - EAN code: 7898276970423
 - DUN code: 27898276970427
 - Units per case: 6
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WINEMAKING

First distillation:

- Use of grape skins immediately after fermentation
- Discontinuous copper still – Pot Still
- Slow distillation and separation of head, heart, and tail

Second distillation:

- Use of the middle fraction from the first distillation (heart)
- Discontinuous copper still – Pot Still
- Slow distillation and new separation of head, heart, and tail
- Aging:
- Maturation for 10 years in French oak barrels

Bottling

ANALYTICAL REPORT

- Alcohol: 38%
- Total acidity: 1.20 g/L of tartaric acid
- Total sugars as glucose: 19 g/L
- pH: 3.75



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