

AGED GRAPPA IL FALCONE

The Aged Grappa Il Falcone is produced in limited quantities, using exclusively fresh pomace from grapes selected and destined for the production of Il Falcone, the flagship wine of Rivera winery.

IL FALCONE, Castel del Monte Rosso Riserva D.O.C.G. is regarded as a milestone of Apulian winemaking. It has been produced since 1950 as an expression of local tradition, through a rigorous selection of Nero di Troia blended with Montepulciano, matured for 14 months in fine oak and for a further 12 months in bottle.



GRAPE VARIETIES: 70% Nero di Troia; 30% Montepulciano.

DISTILLATION SYSTEM: The distillation is carried out using steam, according to the traditional batch distillation method, which preserves the aromas and unique characteristics of the pomace.

AGEING: the grappa is aged for 12 months in oak barrels, a process that enhances its depth and complexity, enriching it with unique aromatic nuances.

TASTING NOTES: clear, bright pale golden yellow colour; a firm bouquet combining the intensity of Nero di Troia with the softness of Montepulciano, offering a sensory experience that is both elegant and sophisticated.

FOOD PAIRING: perfect for those seeking a high-quality artisanal grappa, this expression is a tribute to the traditions of Italian winemaking and distillation, ideal for moments of quiet enjoyment or as an elegant conclusion to a meal.

ANALYTICAL DATA: alcool: 42%; sugar: 15 g/l.