

Amistar Grappa

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Grape variety: Cabernet, Merlot, Lagrein

Description: A delicate scent of berries and its distinctive aroma make it a classic grappa as a digestif.

Vineyard: Various vineyards in the Überetsch and Unterland regions.

Soil: Loamy, sandy, chalky

Harvest: End of September

Yield: About 80 hl/ha

Vinification: Red wine pressing. After fermentation, the so-called residue, the marc, is fermented in small containers and distilled twice in our distillery on a water bath.

Shelf life: 10 years and more

Serving temperature: 10 - 12 °C

Serving suggestions: We recommend an Amistar Grappa mainly as a digestif after a meal. What I personally like to enjoy is a glass of Grappa Lagrein with some fresh cherries.

DE SILVA *Terroir*

Amistar is a special composition of several grape varieties, which should represent our family history.

In the production of this cuvée we pay attention to uncompromising care in the vineyard and cellar.

An optimal harmony between growth and yield, with a percentage of late harvest, make this wine a pleasure in a class of its own.

Amistar is a philosophy that begins in the vineyard and is completed in the glass.

