



TENUTA LE QVINTE®

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Virtù Romane Cask-conditioned Grappa

BRANDY GRAPES MALVASIA OF LAZIO DOTTED
AGED IN BARRIQUES

Started in a house of 600, located on one of the most beautiful hills of the Castelli Romani, Elio Papi continues, keeping the secrets jealously bequeathed by his father Francesco, the art of the perfect wine Malvasia Grape Punting Lazio. The first brandy grapes Malvasia Lazio in the world That Has Been aged in new oak barrels fine, medium toasted and made of French oak. The strong aroma of the grape is Strengthened by sweet tones of vanilla and cinnamon. The heady scent of fresh fruit and honey they anticipated the softness of flavor.



TASTING SHEET

The pale yellow colour does not corrupt a soft and full body, a body without any asperity. Smell: hints of vanilla mixed with spices blend with an unusual fragrance of buckwheat. The taste is full. The lingering finish is enhanced with hints of hazelnut and dried fruit. Ideal if accompanied with pastries, chocolate and a good cigar.

SERVING MANNER

To be strictly served at room temperature (20° C), Virtù Romane Barricata requires a short breathing time before tasting.

RECOMMENDED GLASS

Premium No. 6 Bormioli Rocco, or glass for Bordeaux wine.

SUGGESTED COMBINATIONS

Virtù Romane is a Cask-conditioned Grappa extraordinary for its uniqueness and sensory features. These distinctive features make it a unique spirit and extremely easy to combine with other products thanks to its great flavour and fragrance.

VIRTÙ ROMANE WITH A CIGAR

A light, moderately aromatic, but not harsh cigar is recommended. This does not mean that more bolder combinations cannot be tried. The important thing is that the cigar does not cover the grappa and vice versa.

VIRTÙ ROMANE WITH CHOCOLATE

A dark chocolate is particularly indicated, best if not thickened with lecithin. We've identified a 63% blend of cocoa to be the perfect combination.

Another fascinating way to taste the grappa is by moistening the edge of the glass with an orange peel.

TASTING MANNER

Pour about 0.2 cl of Virtù Romane in the recommended glass. Begin by smelling it at a certain distance. Do not put your nose in the glass. Let the aromas reach your nose and not vice versa. A pleasant smell of smoke will envelop you. Let it breathe for a few minutes and you'll be surprised by the change of aromatic sensations. A strong persistence of hazelnut and dried fruit will tend to prevail. Moisten your mouth with a little saliva and, only now, you will begin to enjoy it in small sips.

The more self-indulgent will enjoy it with a good cigar, those with a sweet-tooth will enjoy it with delicious chocolate thanks to its round flavour and delicate bouquet.