



TENUTA LE QVINTE®

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Virtù Romane white grappa

MALVASIA GRAPE BRANDY PIMPLED OF LAZIO

It is a brandy at 40% vol. Young, elegant, suffused with light and fresh tones, Virtù Roman White caters to a sophisticated public has long since forgotten the rough and pungent brandy that was so beloved by our grandparents. A brief period of refinement allows the distillate "breathe", so that softened Dendo characteristic feeling of pungency alcoholic and buying in body and roundness. After careful filtration and bottling the product remains at rest for another 30 days before being released for consumption.



TASTING SHEET

Grappa young and crystal clear with a floral and fruity bouquet. It emanates fragrances of peach, rose, citrus fruits and wildflowers. In the mouth it is dry, rich and harmonious. With a soft and light body it has a lingering finish that ends with a hint of elderflower. Ideal if accompanied by fresh seasonal fruit or mixed as an aperitif in fruit cocktails

SERVING MANNER

To be strictly served at a temperature between 10 and 12° C, Virtù Romane Bianca needs to breathe a little before tasting.

RECOMMENDED GLASS

Glass for white wines such as Riesling or Chardonnay.

SUGGESTED COMBINATIONS

Virtù Romane White Grappa is extraordinary for its unique 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 FRUIT

Original and engaging if combined with fruit desserts, mousses and mixed in fruit cocktails. Sprinkle it on a seasonal fruit salad -topped with a fresh strawberry as garnish. Give it half a turn on the edge of the glass, then let it fall back to the bottom.

A grappa You will be amazed by its freshness and its soft alcoholic strength.

VIRTÙ ROMANE WITH CHOCOLATE

Dark and spicy chocolate is recommended, preferably not thickened with lecithin. An ideal choice would be chocolate filled with mint cream. Another delight is chocolate flavoured with anise.

TASTING MANNER

Pour about 0.3 cl of Virtù Romane in the recommended glass. Begin by smelling it from a certain distance. Do not put your nose in the glass. Let the aromas reach your nose and not vice versa. A pleasant alcoholic, floral and citrus fragrance will envelop you. Let it breathe for a few minutes and you'll be surprised by the change of fragrant sensations. A strong hint of rose and fresh grass will tend to prevail. Moisten your mouth with a little saliva and only now begin to enjoy it with small sips.