



ORNELLAIA

ELIGO DELL'ORNELLAIA GRAPPA RISERVA

Eligo dell'Ornellaia - Grappa Riserva, made from the grape pomace of Ornellaia and aged exclusively in Ornellaia barrels, illustrates how an uncompromising selection process in the vineyard and winery is fundamental to the distillation of a superior quality Grappa.



Eligo dell'Ornellaia Grappa Riserva illustrates Ornellaia's philosophy that an uncompromising selection process in the vineyard, and indeed at every step in the production process is fundamental to creating the highest possible quality.

As autumn arrives and Ornellaia's wines are placed into their French oak barrels for ageing, the fresh wine pomace is taken to an artisanal distillery hidden deep in the Tuscan countryside. Here the Master Distiller applies her unique savoir-faire and captures the delicate aromatic heart of the Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot grape skins.

Once painstakingly distilled in small copper stills, the grappa is aged for a minimum of 3 years in Ornellaia's very own barrels (twice the required length of time to obtain the Riserva status) before being blended with older vintage reserves to achieve additional depth and character. Being distilled, aged, blended and bottled at the same distillery is the guarantee of a truly artisanal Grappa.

With its soft aromas, silky texture and beautiful golden colour Eligo dell'Ornellaia Grappa Riserva is distinct in style, unique in origin, inspired by nature and crafted by man.