

Grappa Ticinese di Bondola

Presidio Slow Food



Slow Food Presidium - "Insema" Project

An identity-driven distillate that celebrates the territory and its historic grape varieties. This grappa is part of the "Insema" project, an initiative dedicated to promoting Bondola, an indigenous and emblematic grape of the Sopraceneri, here expressed in a refined distilled form.

Typology	Grappa (grape marc spirit)
Quantity	50cl
Alcohol content	43% vol.
Raw materials	Bondola grape marc
Ageing	In steel tanks at the Cantina alla Maggia
Production	Discontinuous distillation, taken from historic distilleries in Ticino

Interesting to know

Since 1999, following an agreement, Ticino has been the only region outside Italy where grape marc spirit is allowed to be called grappa. From the Slow Food Presidio of the Bòndola comes the "inséma" project, a territorial grappa blend.

Aroma

An initial aromatic impression recalling the vinous character and freshness typical of wine, followed by a pleasant sweet-spicy note with a delicate finish of green walnut husk and dried fruit.

Taste

A dry grappa that on the palate closely reflects the aromatic profile, accompanied by smooth sensations and a pleasant delicate persistence, making it ideal as a digestif.

Perfect match with

Shortbread biscuits with red polenta Terreni alla Maggia, digestif at the end of the meal, walnut cake.



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