

QUESTA È VERA GRAPPA

Veneto

Belvedere di Villaga, Province of Vicenza

Owners: Schiavon family

Distiller: Silvano Schiavon



Questa è Vera Grappa is Italian for 'this is real grappa'. The eccentricity of the name reflects the small scale and exclusivity of the operation run by the Schiavon family. Silvano takes care of the production and daughter Elena is in charge of marketing and sales. Questa è Vera Grappa is characterised by purity and true to variety aromatics and flavours. The striking packaging is all done by hand and Silvano will show you his calloused hands with pride! Their annual production is 2000 cases.

Grappa production

Grappa is made by distilling the marc (skins and pips) of grapes that have been used to make wine. The more the grapes are pressed, the lower the quality of both wine and grappa. It is for this reason that Silvano Schiavon selects only the fresh marc of small top quality producers from around the region and distils only during and immediately after harvest time.

The stills are small in size (like a washing machine) and steam heated to ensure that a constant, gentle heat prevents any roughness being present in the grappa. Depending on the quality of vintage, only 3 to 3.5% of the initial weight of the marc is reduced to grappa.

We stock Grappa Viola year round and the rest of the range is available on our annual 'Grappa Direct' offer.

Gialla (Yellow) from Moscato (Muscat) grapes.

Viola (Purple) from a blend of Prosecco marc from the Cartizze cru and Moscato grapes.

Rossa (Red) from Traminer grapes.

Denim (Blue) from Prosecco grapes.

Arancia (Orange) from a combination of varieties.

Nero (Black) from a combination of varieties and aged for one year.

Verde (Green) from a combination of varieties, infused with alpine herbs.

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