# DE NEGRI



Miglior grappa al Concorso Mondiale di Londra Best grappa of the IWSC - London









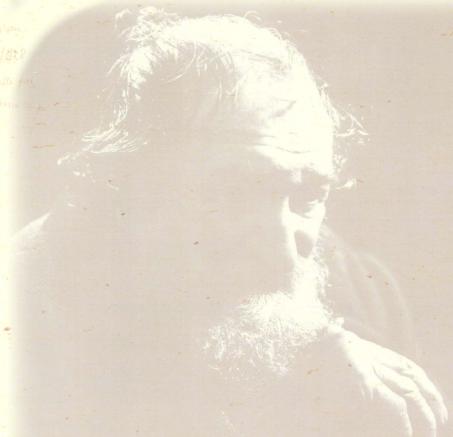




# DISTILLERIA DE NEGRI

For over eighty years; De Negri Distilleries of Vittorio Veneto has been offering its customers the finest products; all of which are distinguished by exceptional attention to detail. When making its famous grappa, the Distillery uses the healthiest, best quality marc; the marc is processed when still fresh and the time between picking and the start of the distillation process is kept to a minimum. De Negri's distillation methods are based on age-old craft traditions which are handed down the generations; its products are made using the discontinuous process with small copper boilers; unique for their ability to bring out the individual character of each liqueur: "Graspa" or grappa, made traditionally in the North of Italy, has become famous throughout the country and beyond as an excellent way to round off a good meal and a natural digestive. De Negri Distilleries is proud to present the creme de la creme of its range; distilled products, grappa and liqueurs. Each with their own characteristics and unique qualities, De Negri's products share a reputation for exclusive quality.







# TROPHY 2011

The IWSC Trophy

Pomace Brandy

Distilleria De Negri F. & C SAS

Graspa dei Amighi Vecchia Grappa





















GOLD (Best in Class) 2011

Graspa dei Amighi Vecchia Grappa

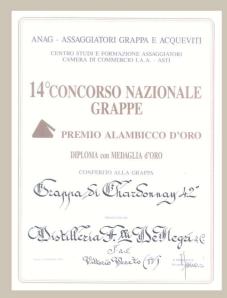
Grappa - Italy - Pot Still - Wood Aged Tasting Category Distilleria De Negri F. & C SAS Producer:













# GRAPPA DI CARTIZZE 42% vol. Lt.0,70

De Negri Cartizze Grappa is the result of a careful selection of Cartizze grapes from the Pre-Alpine hills in the Prosecco area, where ideal exposure and constant ventilation allow the growth of perfectly sound grapes full of flavour.



# GRAPPA DI CHARDONNAY 42% vol. Lt.0,70

Grapes from the great Chardonnay vine contain special substances which, reacting to alcoholic fermentation, develop a unique and very pleasant taste, giving the Grappa a distinctive, perfectly well balanced flavour. Batch distillation enhances the fine qualities of the grapes thanks to a moderate refining period, maintaining their original freshness and softness.



# GRAPPA MONOVITIGNO DI PROSECCO 40% vol. Lt.0,70

Created for grappa aficionados who appreciate its every last nuance, De Negri's,. Grappa di Prosecco is distilled exclusively from the marc of ripe, healthy Prosecco grapes, harvested from the hills which stretch out between Conegliano and Valdobbiadene. Slow discontinuous distillation helps capture the exceptionally rich flavours of the original grape, famous for its fruity, flowery bouquet...



# GRAPPA DI PROSECCO INVECCHIATA 42% vol. Lt.0,70

...a lengthy period of ageing in oak barrels adds the finishing touch to the grappa's unusually full, rounded taste.



## GRASPA DEI AMIGHI 42% vol. Lt.0,70

Created by distilling master Mario especially for his own friends, Graspa dei Amighi has soon come to be appreciated for its purity and its warm, delicate and full flavour. The traditional batch distillation and the aging process in oak barrels give Graspa dei Amighi a rich, straw-like colour and an ethereal and harmonious flavour. Awarded (Gold Best in Class) to the "International Wine and Spirit Competition" - London.



# GRAPPA BARRIQUE 42% vol. Lt. 0,70

Through the staves of the wooden barres there is a continuous osmotic transfer of oxygen between the air and the distilled liquid: you can almost say that the grappa is breathing. This results in a certain loss of quantity but all of the sharp qualities are softended. The tannins of the high quality wood combine and blend with the aromas of the grappa giving it a new tone which is persuasive and distinct. Tasting Results ( R. Padoan, tasting judge, National Association of Grappa Tasters ): We find here a grappa of excellent quality, of class, almost for connoisseurs I would say because it does not overwhelm the senses neither visibly ( with a strong color ) nor the sense of smell but it is correctly dominated by elegance; its delicateness is its strong point. The result is a grappa which is smooth and decisive at the same time with a perfect blend of all the characteristics: visible, olfactory, taste and finish.



**GRAPPA** 40, 45 o 50% vol. Lt. 1, 2 o 0,50 - Silver Medal BEST IN CLASS to "The International Wine and Spirit Competition" - LONDON 2007



GRAPPA ALLA RUTA (Rue) 40% vol. Lt. 0,70 GRAPPA ALLA GENZIANA (Gentian-root) 40% vol. Lt. 0,70 GRAPPA AL GINEPRO (Juniper) 40% vol. Lt. 0,70







# GRAPPA ALLE ERBE ALPINE 40% vol. Lt.0,50

This product was created from the infusion of a blend of carefully selected Alpine herbs in our best grappa. The result is an excellent digestive liqueur with a slightly bitter taste and a scent of woods, with a hint of liquorice and juniper. Excellent with coffee, too.



## GRASPAMARO 28% vol. Lt.0,70

Graspamaro is the ideal union of grappa and herbs. The DE NEGRI distillery wished to create a new product that would marry its already famous grappa to the aromas of exotic and alpine herbs, such as agaric, aloe, angelica root, swertia chyrayta, jatrorrhiza columba, juniper, gentian, cinchona-bark, and quassia. The result is this unique blend, the product of a meticulous search for the finest ingredients.



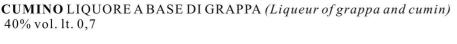
# LA PRUGNA a base di grappa (PLUM LIQUEUR grappa-based) 40% vol. Lt.1

This spirit's exclusive formula was developed in the Thirties by the company's founder himself, and has remained unchanged to this day: only natural ingredients (some of which are still a secret!!) The "Prugna De Negri" owes its success to its unmistakable plum flavour, thanks to a juice content of over 15% and the grappa.



# BARANCIO LIQUORE DI GRAPPA E PINO MUGO (Shrub Pine) 40% vol. Lt. 0,70

A Grappa based liqueur falvored with cones of the shrub pine (Pinus Mugo) from the Val Sarentina area in the highlands of Bolzano, Sweetened for balance.



Cumin is a flowering plant in the family Apiaceae, native from the east Mediterranean to East India. Its seeds, in ground form, are used in the cuisines of many different cultures.



# IL MIRTILLO a base di grappa (BLUEBERRY liqueur grappa-based) 30% vol. Lt.0,70

The healthy properties of blueberry join forces with Grappa, a typical Italian product known for its purity and warmth. The result: an unmistakable spirits, full of history and authenticity. The appropriate alcoholic grade (only 30%) makes it suitable for any and all occasions. Serve chilled.



# IL LIMONCELLO (LEMON liqueur) 30% vol. Lt.0,70

From the lemon comes Limoncello, the spirit of magic Mediterranean lands, born from ancient tradition and recipes. An excellent after-dinner drink, served chilled.



# LA FRAGOLINA di bosco (WILD STRAWBERRY liqueur) 25% vol. Lt. 0,70

Its main ingredient is the richly scented, delicious wild strawberry. This spirits reminds us of Eighteenth-century rosolios, sipped in cosy sitting-rooms, where Italy's unification was being made. Served chilled.



# **GRAPPA?**



~ WHAT IS GRAPPA? Grappa is the spirit produced from grape marc (i.e. from the skins of the grapes after they have been separated from the must or the wine) possibly with a percentage of wine lees. Raw materials must be obtained from grapes produced and processed in Italy, distilled in plants located in Italy and complying with well-defined requirements, as set forth by the regulations in force. (I.N.G.)

# www.grappadenegri.com

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