



EXCEPTIONAL

EVO

GRAPPA & BRANDY

In 2010 on the heels of grappa's last century of increasing popularity, Marcello Bruschetti got together with distiller Luciano Brotti to create a truly exceptional, sensorially multimodal grappa experience. Bruschetti's EVO project uses facets of Italian tradition to create unique, decidedly-Italianate products with pronounced craftsmanship and expansive international appeal.



EVO spirits are all distilled from the marcs of Cabernet Sauvignon, Glera, and Incrocio Manzoni—all noble grape varieties—and the project uses only the finest quality raw materials. The complex aging regimens involved here include a variety of native woods and carefully integrated smoked pomace, resulting in a compact, highly-specialized portfolio of grappa and brandy quite unlike anything else.

The spirits are uniquely presented to clients in clear 50ml glass tubes set in wooden humidor-like cases. For service, the glass cylinders are set in special stands at the diner's

setting, making it possible for the client to share with others at the table.

While they ruled Sicily during the Middle Ages, the Moors introduced distillation to the region. Created from pomace, grappa attractively increased consumable yields of the raw materials. Theories abound on the origin of the name, but "grappa" likely comes from the North-Eastern dialect word for vine shoot: "graspa."

EVO GRAPPA RISERVA

Cabernet Sauvignon, Glera, and Incrocio Manzoni aged 4 years in native wooden barrels (including walnut, cherry, and beech); hints of raisins on the nose, with licorice, walnut, cinnamon, and vanilla; "sweet" scents of ripe dates, crème caramel, "torrone" and carob; elegant bouquet; intense yet fine on the palate with spun sugar, vanilla, ripe plum, and hints of citrus. **Complex and velvety.**

FUMO GRAPPA RISERVA

Uniquely combines the strong, smoky personality of peat (pomace is smoked prior to distillation) with the smoothness of cherry wood; Cabernet Sauvignon, Glera, and Incrocio Manzoni aged almost 4 years in multiple woods including cherry and oak; intense brown with amber glints; elegant and complex nose, sweet overtones of dates and raisins mixed with hazelnut, carob, tobacco, cinnamon, liquorice and vanilla; undertones of spiced speck rinds; on the palate, persuasive, strong identity with ripe fruit, honey and vanilla; surprising smoke on the finish, with ripe plum, dried fruit and hints of spice. **As stimulating as it is soft and fascinating.**

DWINE BRANDY

This double distillation of Cabernet Sauvignon, Glera, and Incrocio Manzoni from Treviso captures each grapes unique character while presenting as a thrillingly-balanced orchestral whole; double distillation allows for a particularly elegant and pure grape spirit to be obtained; bringing tannins and lignin, this brilliant spirit is aged more than 2 years in oak and then finished with another 2 years in a variety of different native woods (chestnut, cherry). **Intense and thoroughly unique.**

Thank you for your time and for your interest in Connoisseur wines.

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