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**VARIETAL AMARONE GRAPPA IS NAMED “BEST GRAPPA”
IN 2015 SAN FRANCISCO INTERNATIONAL SPIRITS COMPETITION**

Napa, CA – In its debut on the international spirits competition circuit, Villa de Varda’s Amarone Grappa won Double Gold and was named the “Best Grappa” of the 2015 edition of the prestigious San Francisco International Spirits Competition. In addition, its Moscato Grappa captured a Gold Medal, while Silver Medals were awarded to Villa de Varda’s Pinot Grigio and Trie Grappas. The Trie Grappa also recently received a Gold Medal from Europe’s top spirits’ arbiter, Internationaler Spirituosen Wettbewerb (ISW).

These accolades are no surprise to Dennis Kreps, co-owner with his father, Stephen D. Kreps, of Quintessential, the fine wine import, marketing and sales company that brings to the US wines only from family owned-and-operated wineries. Villa de Varda is Quintessential’s first foray into the spirits side of the industry – a perfect complement to the company’s roster of wines.

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“It doesn’t often happen that any wine or spirit with no track record in the US is named ‘best of’ its category the very first time it competes. But, my dad and I were so impressed with the incredibly rich flavors and smooth mouthfeel of these grappas, and the family’s impressive distilling history, that I can’t say I’m at all surprised by this showing,” Dennis said.

The “de Varda Method” (developed by Dr. Luigi Dolzan, the third generation of Dolzan distillers who first started making grappa at Villa de Varda in the early 1800s) is considered the “benchmark” distilling process for Italian grappa, and has ushered in the age of “varietal grappas.”

It consists of four steps: the Selection of Raw Materials (carefully selected marc derived from the soft pressing of a single grape that has been picked from soft, fresh bunches still dripping with must); the Fermentation of the Marc (conducted right after the marc arrives to the distillery, under controlled temperatures with selected yeasts and enzymes); Distillation (conducted slowly in exclusive discontinuous copper pot-stills where the “heads and tails” are eliminated, allowing the volatile components responsible for each grappa’s flavor to undergo evaporation and consequent condensation that enables the grappa to fully maintain the typical characteristics of the Trentino grapes), and Maturation (leaving the grappa in steel casks for, at least, six months before oak-aging of more than two years, at which time it’s considered a

Riserva Trentina). Afterwards, the alcohol is reduced and the final spirit is refrigerated and filtered.

The results are these four award-winning grappas that are just starting to appear behind the bars of top Italian restaurants and on the shelves of retailers whose customers can appreciate a fine Amarone Grappa, often described as a “cross between the finest cognac and top-quality Amarone wine.”

And now, an award-winner!

For more information on Villa de Varda Grappas (and fresh-tasting Italian liqueurs), either call Quintessential at (707) 226-8300 or go to their website:

www.quintessentialwines.com.

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