

Grappa 15 Uomini (15 Men)

DISTILLATORI
RUSSO
1899



Region: Campania

Ingredients: Fresh pomace of traditional grape varieties of the area including Aglianico, Piediroso and Greco di Tufo and water.

Area: Family-owned hillside vineyards on the Amalfi and Sorrento coast.

Total Production: 900 cases.

Process: The fresh pomace of all 3 grape varieties is double distilled occurring in copper stills with the heads and tails (both undesirable parts) discarded during the distillation process to insure the highest quality. After the cooling process, only the clean pure alcohol remains-it is then aged for 12-18 months in small Caribbean and Taurasi barrels resulting in a balanced grappa between fruit and oak.

Alcohol Content: 40%.

Color: Golden brown with caramel highlights.

Bouquet: Soft hazelnut, tobacco and fresh herbs that finishes with cherry and blackberry.

Tasting Notes: Toasted dried fruits surround the palate that finish with undertones of blackcurrant and dried morello cherry. The name derives from Russo owner's favorite book *Treasure Island* by Robert Louis Stevenson

Original Chorus

***"Fifteen men on the dead man's chest—
...Yo-ho-ho, and a bottle of rum!
Drink and the devil had done for the rest—
...Yo-ho-ho, and a bottle of rum!"***

Food Pairing: Accompanies desserts or add to espresso for "cafe corretto". Great as a digestivo after dinner served chilled in a liqueur glass or with one cube of ice.

Ageing: 3-10 years.

Serving Temp: 55°F (13°C)

UPC: 8000296006146

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