

MASI

GINGER ELIXIR

GINGER INFUSION IN OUR POMACE GRAPPA

An artisanal product with unique aromas and health-giving properties, this infusion is served at the end of a meal at all Masi Wine Experience events. Thanks to its enthusiastic reception by our clients, it has now been included in the Masi product range and made available to selected clients.

The elixir is made from an infusion and cold maceration of fresh organic Italian ginger roots for 45 days with Amarone grappa produced by the distillation of the pomace of dried grapes.

Processing and filtration are carried out exclusively by hand. The elixir's aromatic and digestive qualities make it ideal for the end of a meal, but it's also a distinctive ingredient of aperitifs, cocktails and long-drinks.

ORGANOLEPTIC NOTES

Appearance: pale straw yellow.

Nose: typical fresh ginger tastes and aromas, fragrant, citrusy, lemony, with a hint of the marc of dried grapes.

Palate: attractively refreshing, pungent almost spicy, energising.



SERVING TEMPERATURE: 2/4 °C
ALCOHOL CONTENT: 28% vol.



Ginger is a fragrant spice of Asian origin, cultivated in tropical areas such as India, China and the Americas, which came into European use thanks to the XII-century Venetian merchant and explorer Marco Polo. Known for its health-giving properties, especially for the digestive system, and with anti-rheumatic effects, it can be consumed fresh, dried or powdered.

Its culinary uses include the flavouring of sauces, fish, and meat; it's also used to make gingerbread and other desserts; for relaxing and digestive herbal teas; as well as for the preparation of drinks and liqueurs.

Grappa is the most widespread and popular distillate in the Venetian regions, the fruit of centuries of tradition and the conclusion of the production cycle that begins in the vineyard and finishes with the distillation of the pomace produced in grape pressing.