

HOW TO DRINK GRAPPA

Traditionally, grappa is served after dinner as a digestive, although its clean, fresh taste also makes it suitable as a sundowner, aperitif or palate cleanser between courses (served chilled). It pairs particularly well with espresso, to which it can be added (at room temperature) to make a caffè corretto. "Also good on a cold wintery morning," reckons Dr Edmund Oetlé (pictured below) of Upland Organic Estate in Wellington. His recipe: good-quality espresso, sugar and a shot of grappa, half in the coffee and the other half neat!

