

Grappa di "Barolo 20 years"



VARIETY: Nebbiolo from Barolo.

ALCOHOL: 50% vol.

SIZE: 70cl.

AGING: 20 years in little oak and acacia barrels.

DESCRIPTION: the prolonged aging gives to this grappa an extremely dark colour, together with a smoothness and a moderate sweetness. The barrels allowed grappa to develop in a special way the spicy perfumes, with clear notes going from pepper to clove, from nutmeg to tobacco, from anice to liquorice. This extreme end matches with the heart of the pomace, that shows itself in fruity perfumes of jam, fruit in syrup, stewed apple, prune, raisins, almond and nut, followed by honey and a bit of floral. Its a meditation grappa, perfect with bitter chocolate or with an important cigar.

PACKAGING: every bottle has a numbered label and it is packaged in elegant coloured drawer-cases.