

Grappa di Barolo Cristallo Oro



VARIETY: Nebbiolo from Barolo.

ALCOHOL: 50% vol.

SIZE: 70cl.

AGING: oak barriques.

DESCRIPTION: The long aging gives to this grappa a unique sensory mark. His extremely deep colour announces the aromatic strength and the smoothness that we will find during the tasting. It is a dry and severe grappa, without mawkish notes; the aromatic profile is dominated by spices (clove, pepper, liquorice, tobacco, nutmeg, anice) and from the scent given by the barrel. The sensations linked to the pomace used for this grappa didn't disappear along the years, but they match with prune, candied and dry fruit like nuts and almond. The result is extremely clean and pleasant.

PACKAGING: the charm of crystal glass for this collection decanter that was conceived for the tenth anniversary of the company. The label is pure gold and the packaging also contains 10 lithographies from Master Gianni Gallo, our great friend and the sole author of all the labels of our grappas.