

GRAPPA REFINED IN MALVASIA DELLE LIPARI BARRELS



Obtained from refining our best Grappa di Barbera for 10 years, distilled in bain-marie in small distillation flasks, and is then refined for a long time in barrels that have previously been used for ageing Malvasia delle Lipari, a sweet liquor that is produced from a particular native vine on the island of Lipari in the Sicilian archipelago of the Aeolian islands.

Characteristic and intense fragrance of aromatic herbs on the nose, the flavour is long-lasting with hints of herbs and eucalyptus.

