

GRAPPA REFINE IN BARRELS OF PASSITO DI PANTELLERIA



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 Passito di Pantelleria, a unique liquor typical of the fascinating island off Sicily. Very long-lasting fragrance on the nose, its taste brings typical hints of ripe fruits.



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