

GRAPPA REFINE IN BARRELS OF WHISKEY



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 Whisky, more precisely of Caolila. Classic peat fragrance on the nose, typical of whiskey, with a consequent long-lasting taste.



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