

# GRAPPA REFINED IN CHESTNUT WOOD BARRELS



This unique grappa is produced following traditional methods, placing ground, roasted Piedmont chestnuts to infuse with our best grappa for around six months. It is then strained and the grappa is separated from the fruit and then left to refined for approximately five years in 225lt chestnut wood barrels specially made upon request by a master artisan barrel-maker. The result is a grappa with a delicate fragrance of chestnut.



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