

GRAPPA REFINED IN PORT BARRELS



Obtained from refining our best Barbera grappa for ten years, distilled in bain-marie in small alembics, it is then refined for a long time in barrels previously used to age port. The barrels come from the ROURA valleys in Portugal, typical of port production.

On the nose it is intense, clean, united with hints of vanilla, pear, apricot and caramel; on the palate it is very intense and sweet.



Via Tiglione 1, 14040 Vigliano D'Asti (AT) - Tel 0141.953627 – info@grappedellavalle.it