

GRAPPA AGED IN PORTO BARRIQUES



THIS GREAT GRAPPA IS OBTAINED FROM THE DISTILLATION OF OUR BEST POMACE COMING FROM THE MOST SUITABLE AREAS OF MONFERRATO. BAIN-MARIE DISTILLATION IN SMALL STILLS, THEN AGING FOR A LONG TIME IN BARRIQUES USED FOR THE AGING OF PORTO, A FAMOUS PORTUGUESE LIQUEUR WINE.

ON THE NOSE IT IS CHARACTERISED BY AN INTENSE, CLEAN AROMA, COMBINED WITH HINTS OF VANILLA, PEAR AND APRICOT; THE TASTE IS STRONG AND SWEET.

DATA SHEET

ALCOHOL CONTENT: 42% BY VOLUME
AGING AND FINING : 10 YEARS IN PORTO
BARRIQUES
BOTTLE CAPACITY: 700ML



DISTILLERIA IN VIGLIANO D'ASTI

VIA TIGLIONE 1, 14040 - VIGLIANO D'ASTI - AT - ITALY
TEL. +39 0141 953627 - INFO@GRAPPEDELLAVALLE.IT - WWW.GRAPPEDELLAVALLE.IT