GRAPPA RISERVA AGED 15 YEARS

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 FRENCH OAK BARRELS.
ON THE NOSE IT IS CHARACTERISED BY HINTS OF TOASTED WOOD AND VANILLA; DRY AND PERSISTENT, DOMINATED BY NOTES OF TOBACCO.

DATA SHEET
ALCOHOL CONTENT: 42% BY VOLUME
AGING AND FINING: 15 YEARS IN FRENCH OAK BARRELS
BOTTLE CAPACITY: 700ML

DELLAVALLE S.R.L.®
DISTILLERIA IN VIGLIANO D'ASTI

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