

·MOST·

BARRIQUE
EX-BRUNELLO

BT

Most Ex- Brunello barrique is produced by pressing fresh, de-stemmed harvest grapes, from Nebbiolo. The sweet and fragrant pulp is trasformed into must. The must is then distilled, according to the Tosolini tradition, with the charante steam still, a superb double distillation for purity and a chilled filtration to preserve the best quality. The maturation of 12 months into oak barrels that previously held the BRUNELLO WINE adds to the fragrant distillate the vanilla notes and a warm fruit character with a hint of sweet cherry and spices.

VARIETY:

Sangiovese grapes

ALCOHOL CONTENT:

40% vol.

ARTISANAL DISTILLATION:

traditional, manually-operated, Charante still double distillation

AGING:

in oak barrique used for Brunello wine

COLOUR:

dark yellow

BODY:

intense and elegant

TASTING NOTES:

silky on the palate with intense notes of forest fruit and hints of small berries jam.

SERVING SUGGESTIONS:

serve at a temperature of 18/20° in a ballon glass.



0,7L

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE