

AGRICOLA

GRAPPA FRIULANA

BT

Distilled within 48 hours from wine pressing, it keeps its intense aromas of red berry marcs intact. This grappa can be considered dry and its aromas are extremely persistent due to its nearly full proof alcohol strength, very strong and intense for real grappa lovers.

VARIETY:

grape marc from Refosco, Cabernet, Merlot (Friuli)

ALCOHOL:

50% vol.

ARTISANAL DISTILLATION:

Carried out with traditional, manually operated, bain - marie pot stills

AGEING:

6 months in stainless steel tanks

COLOR:

white, transparent

BODY:

strong and intense

NUMBER OF BOTTLES PRODUCED:

1890

TASTING NOTES:

scent of raisins and ripe wild berries, clean and gripping at the end. Reminds of the taste of the traditional friulian grappa

SERVING SUGGESTIONS:

serve at room temperature in the classic tulip glass



4,5L

1,5L

0,7L

0,5L



ALAMBICCO D'ORO
2009



ANAG

assaggiatori grappa e acquaviti

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE