

ARCANO

GRAPPA
BARRIQUE SUSINO

BT

This Grappa has been selected to gradually aging in Plum
barrique. As tradition dictates the maturation occurs in the
dark underground cellars of th Tosolini family. Freshly distilled
after harvesting and fermentation to preserve the distinctive
aromas of the best friulian grapes, the aging process
reveals a remarkable meditation grappa.

VARIETY:

Grape Marc from Friulano grapes

ALCOHOL CONTENT:

40% vol.

ARTISANAL DISTILLATION:

traditional, manually-operated, pot stills

AGING:

plum barrique (225lt.)

COLOUR:

Intense yellow colour with orange hues

BODY:

intese

NUMBER OF BOTTLES PRODUCED:

1450

TASTING NOTES:

very harmonious with hints of cinnamon sticks and
tabacco box, sweet spices and fruity notes turning into candied
apricot and ripe yellow peach. Silky and delicate on the palate.

SERVING SUGGESTIONS:

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



0,7L

BIBENDA 2018

LE MIGLIORI GRAPPE D'ITALIA

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GRAPPOLI



BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE