

EX - PORTO

GRAPPA BARRIQUE

BT

This Grappa of Noble friulian grapes has been selected to gradually aging in casks that previously held Porto. A unique combination between the italian tradition of Grappa and the superb aromas of portuguese Porto wine. After a short aging in oak barrique grappa is finished for months in original Porto casks for a truly distinctive and rich flavour, that Tosolini describe as the Distillery Edition.

VARIETY:

Grape marc from friulian blanded grapes

ALCOHOL CONTENT:

40% vol.

ARTISANAL DISTILLATION:

traditional, manually-operated, pot stills.

AGING:

original ex-Porto casks

COLOUR:

intense yellow colour with orange hues.

BODY:

rich and very complex

NUMBER OF BOTTLES PRODUCED:

2001

TASTING NOTES:

the finish is smooth with honey and chocolate lingering on the tongue. The dried red fruit notes develop to give luxurious texture and a long sweet spicy final.

SERVING SUGGESTIONS:

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



0,7L

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE