

EX - RHUM

GRAPPA BARRIQUE

BT

Distilled according to the "Tosolini method", this Grappa has been selected for the seasoning in the Tosolini cellar inside American oak wood barriques that were previously containing a first-quality original Rhum. An accurate blend, very rich on the palate with a slight Rhum finish.

VARIETY:

from fresh pomaces of different noble friulian varieties

ALCOHOL CONTENT:

40% vol.

ARTISANAL DISTILLATION:

in traditional "small batch" steam pot stills

AGING:

Ex-Rhum American oak barriques

COLOUR:

slightly amber with orange hues

BODY:

full-bodied, smooth and enveloping

NUMBER OF BOTTLES PRODUCED:

2001

TASTING NOTES:

enveloping notes of vanilla, honey and candied fruit. The Ex-Rhum casks release a soft and velvety scents with a long round aftertaste. Warm and persistent finish on the palate.

SERVING SUGGESTIONS:

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



0,7L

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE