

EX - WHISKY

GRAPPA BARRIQUE

BT

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

COLOUR:

amber

BODY:

full-bodied and fragrant

NUMBER OF BOTTLES PRODUCED:

2001

TASTING NOTES:

enveloping notes of orange and toasted wood.
Ex-Whisky casks release sweet spicy notes and peat.
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