

GRAPPA CHARDONNAY

FRESH POMACE GRAPPA

BT

Single grapes

Fresh harvested pomace is distilled following the “Tosolini method” to preserve the intense aromas and obtain a soft grappa with an extremely aromatic body. Only the best Chardonnay grapes are selected from the Tosolini family.

Intense flowery scent, elegant and harmonious aftertaste.

VARIETY:

fresh pomace of Chardonnay grape

ALCOHOL CONTENT:

40% vol.

ARTISANAL DISTILLATION:

traditional steam pot-stills, manually-operated

AGING:

6 months in stainless steel tanks

COLOUR:

crystal clear

BODY:

delicate and intense

TASTING NOTES:

surprising notes of tropical fruits and apple.

Pleasant, clean and elegant taste.

Soft and pronounced to the palate.

SERVING SUGGESTIONS:

serve at a temperature of 16/18°C in a classic tulip glass.



0,7L

0,5L

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE