

This grappa is distilled according to the "Tosolini method" using only the freshest grape marcs from small batches and then ageing the distillate in the cellars of the Tosolini family.

VARIETAL:

grape marc from mixed grapes

ALCOHOL:

40% vol.

100% ARTISANAL DISTILLATION:

manually operated small batch artisanal steam stills.

COLOUR:

clear

BODY:

delicate and intense

TASTING NOTES:

smooth and aromatic with fruity and flora notes.

SERVING SUGGESTION:

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



1 L

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE