

GIRALE

GRAPPA CHARDONNAY

BT

Artisanal distillation

This grappa of Chardonnay is distilled according to the "Tosolini Method" of production and is selected to mature in new cherry wood barrels. An accurate blend of selected vintages that offer surprising and daring notes of ripe maraska cherries, combined with delicate lightness of exotic fruits. The choice of the barrels and the seasoning period is strictly carried out personally by the Tosolini family members, with great respect for the tradition, for a limited production.

VARIETALS:

fresh pomaces from Chardonnay

ALCOHOL:

40% vol.

ARTISANAL DISTILLATION:

discontinuous, manually operated

AGING:

in Cherry wood barrique, medium toast

COLOUR:

intense yellow with amber hues

BODY:

intense

NUMBER OF BOTTLES PRODUCED:

1677

TASTING NOTES:

soft and velvety with strong notes of wood and maraska cherry, the end expresses a pleasant and delicate hint of exotic fruit.

SERVING SUGGESTION:

serve in tulip glasses, at a temperature of 16/18°C



0,7L

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE