

I LEGNI®

GRAPPA BARRIQUE ROVERE

BT

The LEGNI ROVERE are a noble and selected spirits aged in barriques in the cellar of Bepi Tosolini. A refined combination of flavors and fragrances, where the grappa enhances the warm tones and vanilla perfumed notes with a light amber color, prerogative of oak wood D'Allier.

Spirits of great personalities that are enhanced by the aromas and flavors of the great cru chocolate, and become an experience of intense pleasure, combined with your favorite cigar.

VARIETY:

Fresh pomace of Cabernet, Merlot, Refosco, Friulano and Moscato grapes.

ALCOHOL CONTENT:

42% vol.

ARTISANAL DISTILLATION:

traditional, manually-operated, bain-marie stills

AGING:

12 months oak barrique and barrels

COLOUR:

Intense yellow colour with orange hues

BODY:

intense

TASTING NOTES:

elegant bouquet with enticing scents of chocolate, roasted nuts and vanilla components. Velvety and persistent on the palate.

SERVING SUGGESTIONS:

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



ALAMBICCO D'ORO
2008



WSC 2018
Warsaw
Spirits
Competition
Gold

WARSAW SPIRITS
COMPETITION 2018

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE