

# GRAPPA MERLOT

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 Merlot grapes are selected from the Tosolinis in the Friulian area.

The result is a very balanced grappa with an harmonious aftertaste.

**VARIETY:**

fresh pomace of Merlot grape

**ALCOHOL CONTENT:**

40% vol.

**ARTISANAL DISTILLATION:**

traditional steam pot-stills, manually-operated

**AGING:**

6 months in stainless steel tanks

**COLOUR:**

transparent

**BODY:**

intense

**TASTING NOTES:**

intense notes of underwood with a striking raspberry notes. Fresh aftertaste with a pleasantly harmonious fruity flavour. Warm and silky 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