

GRAPPA PINOT GRIGIO

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 Pinot Grigio grapes are selected from the Tosolinis in the Friulian area.

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

VARIETY:

Fresh pomace of Pinot Grigio grape

ALCOHOL CONTENT:

40% vol.

ARTISANAL DISTILLATION:

traditional steam pot-stills, manually-operated

AGING:

6 months in stainless steel tanks

COLOUR:

crystal white

BODY:

delicate

TASTING NOTES:

Exquisite, persistent scent of faded flowers and aromatic hay.
Dry taste with persistent aroma.

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