

RAMANDOLO

GRAPPA BARRIQUE

BT

On the sloping friulian hills Ramandolo wine is harvested obtaining a selected balance between tannin, acidity and sweetness; a golden wine with scents of dried apricot and chestnut honey.

From this precious grape, following the “Tosolini method” the grappa barrique Ramandolo is distilled and aged in oak barrels, giving this grappa strength and flavour.

VARIETY:

fresh pomace of Ramandolo grape

ALCOHOL CONTENT:

40% vol.

ARTISANAL DISTILLATION:

traditional steam pot-stills, manually-operated

AGING:

oak barrels

COLOUR:

intense yellow with shades of orange

BODY:

intense

TASTING NOTES:

warm, sweet notes of vanilla and aftertaste of candied apricot and chestnut honey. A sensation of sweet spices in the finish.

SERVING SUGGESTIONS:

serve at a temperature of 16/18°C in a classic tulip glass.



0,7L

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE