

# GRAPPA RAMANDOLO

GRAPPA DI VINACCIA FRESCA

BT

I vitigni rari

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.

From this precious grape, following the “Tosolini method” Ramandolo grappa results with great strength and flavour.

**VARIETY:**

fresh pomace of Ramandolo grape

**ALCOHOL CONTENT:**

40% vol.

**ARTISANAL DISTILLATION:**

traditional steam pot-stills, manually-operated

**AGEING:**

6 months in stainless steel tanks

**COLOUR:**

white, crystal-clear

**BODY:**

delicate and intense

**TASTING NOTES:**

intense fruity hints of peach and apricot. Sweet and delicate flavor with a pleasant and harmonious aftertaste. Clean and silky on 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