

# VILLALTA

GRAPPA  
BARRIQUE CASTAGNO

BT

This Grappa has been selected to gradually aging in Chestnut barrique. As tradition dictates the maturation occurs in the dark underground cellars of the Tosolini family. A balanced blend, rich to the palate with enveloping notes of vanilla and spices. Persistent in the final with elegant tobacco notes.

**VARIETY:**

Grape Marc from Friulano grapes

**ALCOHOL CONTENT:**

40% vol.

**ARTISANAL DISTILLATION:**

traditional, manually-operated, pot stills

**AGING:**

chestnut barrique (225lt.)

**COLOUR:**

Intense yellow colour with orange hues

**BODY:**

intense

**NUMBER OF BOTTLES PRODUCED:**

1200

**TASTING NOTES:**

intense flavour with notes of vanilla and spices with hints of fine wood and the scent of basket of figs left in the sun.

**SERVING SUGGESTIONS:**

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



0,7L

**BEPI TOSOLINI**  
MASTRO DISTILLATORE IN UDINE