

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