

·MOST·

BARRIQUE CILIEGIO

BT

MOST an eaux de vie produced by pressing fresh, de-stemmed harvested grapes, whose sweet and fragrant pulp is transformed into must. The must is then fermented and distilled, according to the “Tosolini method”, in the Charante steam still with a double distillation. The distillate so obtained is seasoned in cherry wood barrels for several months, in the Tosolini ageing cellars, achieving an intense color, a unique aromatic bouquet and an explosion of taste.

VARIETY:

Cabernet Franc and Refosco grapes

ALCOHOL CONTENT:

40% vol.

ARTISANAL DISTILLATION:

traditional, manually-operated, Charante still double distillation

AGEING:

cherry barriques of 225 liters, medium toast

COLOUR:

intense yellow colour, with orange hues

BODY:

elegant and intense

TASTING NOTES:

extremely rich and very complex to the nose, with notes of Marasca cherries in liqueur, mature wild berries. Enveloping to the palate with an elegant aftertaste.

SERVING SUGGESTIONS:

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



ALAMBICCO D'ORO
SILVER MEDAL
2015



BEPI TOSOLINI
MASTRO DISTILLATORE IN UDINE