

·MOST·

BARRIQUE
EX-AMARONE

BT

Most Ex- Amarone barrique is produced by pressing fresh, de-stemmed harvest grapes, from the friulian classic blend of Most (Molinara, Rondinella and Corvina). The sweet and fragrant pulp is transformed into must. The must is then distilled, according to the Tosolini tradition, with the charante steam still, a superb double distillation for purity and a chilled filtration to preserve the best quality. The maturation of 12 months into oak barrels that previously held the AMARONE WINE adds to the fragrant distillate the vanilla notes and a warm fruit character with a hint of sweet cherry and spices.

VARIETY:

blend of Molinara, Rondinella and Corvina grapes

ALCOHOL CONTENT:

40% vol.

ARTISANAL DISTILLATION:

traditional, manually-operated, Charante still double distillation

AGING:

in oak barrique used for Amarone wine

COLOUR:

dark yellow

BODY:

intense and elegant

TASTING NOTES:

extremely smooth and silky with intense notes of red fruit and spices evolving into more complex notes to lift the finish

SERVING SUGGESTIONS:

serve at a temperature of 18/20° in a ballon glass.



ALAMBICCO D'ORO
SILVER MEDAL
2016



0,7L

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE