

·MOST·

ACQUAVITE D'UVA
RAMANDOLO

Grape spirit MOST comes from the distillation of freshly pressed grape to obtain a fruity, smooth eaux de vie with an aromatic bouquet and floral prevalence. The artisanal distillation takes place in artisanal hand-operated stills to preserve the delicate and refined aromas of the grape.

VARIETY:

Ramandolo grapes

ALCOHOL CONTENT:

40% vol.

ARTISANAL DISTILLATION:

traditional, manually-operated, Charante still, double distillation

AGING:

6 months in stainless steel tanks

COLOUR:

limpid and crystal clear

BODY:

delicate and intense

TASTING NOTES:

fruity aroma, scent of peaches and apricots; almost sweet aftertaste with eccellente persistence.

SERVING SUGGESTIONS:

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



0,7L

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE