FOGOLAR BRANDY

Aged 12 years

Noble brandy, wine spirit aged 12 years. Distilled with artisanal steam stills. Slowly aged in oak barrels in the Tosolini cellars. Distillation, ageing and packaging are all hand-made.

VARIETY: wine distillate

ALCOHOL CONTENT: 38,5% vol.

ARTISANAL DISTILLATION: in small batch traditional stills

AGEING:

oak barriques

COLOUR: intense yellow colour, with orange hues

BODY: soft and velvety

TASTING NOTES: smooth with distinctive notes of vanilla and nuts.

SERVING SUGGESTIONS: serve at room temperature in a ballon glass. In summer best served at cellar temperature around 16/18°C.







MASTRO DISTILLATORE IN UDINE