

# MOSCATO GOLD

GRAPPA BARRIQUE

BT

Single variety Grappa from selected pomaces of 100% Moscato grapes, aging in oak barriques for minimum 12 months in the cellar of the Tosolini Family. A refined combination of flavors and fragrances, where the grappa enhances the vanilla perfumed notes with a light amber color, prerogative of oak wood D'Allier. Distillation, aging and packaging of this bottle are done entirely by hand. Spirit of great personality, a unique aromatic bouquet and an explosion of taste.

## VARIETY:

Fresh pomaces of 100% Moscato grapes

## ALCOHOL CONTENT:

40% vol.

## DISTILLATION:

Traditional, manually-operated steam pot stills

## BARRIQUE:

French oak barriques

## COLOUR:

Intense amber with golden hues

## BODY:

Intense

## TASTING NOTE:

Soft, aromatic taste, with an unmistakable richness of fruity aromas of yellow peach and ripe apricot, well blended with notes of oak. delicately sweet and persistent aftertaste.

## SERVING SUGGESTIONS:

Serve at a temperature of 18/20° in the classic ballon glass.



0,5L

**BEPI TOSOLINI**

MASTRO DISTILLATORE IN UDINE