

TRIPLE CASKS

GRAPPA BARRIQUE

BT

GRAPPA TRIPLE CASKS, a noble blend of different grappa varieties, from pomaces of red grapes and moscato grapes, with individual aging in traditional oak barriques and in ash barriques.



VARIETY:

Fresh pomaces of selected red and moscato grapes

ALCOHOL CONTENT:

40% vol.

DISTILLATION:

Traditional, manually-operated steam pot stills

BARRIQUE:

French oak barriques and ash barriques

COLOUR:

Intense amber with golden hues

BODY:

Intense

TASTING NOTE:

Intense and aromatic with scents of roasted nuts and enveloping vanilla notes, due to the different aging in oak and ash barrels. The Triple Casks seasoning releases a complex structure and a persistent finish on the palate.

SERVING SUGGESTIONS:

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



0,5L

BEPI TOSOLINI
MASTRO DISTILLATORE IN UDINE