

VECCHIO 800

BRANDY

BT

Aged over 20 years

Noble aged brandy distilled from a mixture of Friulian red wine spirits. Distilled with artisanal steam stills. Slowly aged in oak barrels in the Tosolini cellars for over 20 years. Distillation, ageing and packaging are all hand-made.

VARIETY:

Friulian red wine distillates

ALCOHOL CONTENT:

40% vol.

ARTISANAL DISTILLATION:

in small batch traditional stills

AGEING:

oak barriques

COLOUR:

intense yellow colour, with orange hues

BODY:

intense

TASTING NOTES:

strong aromatic fullness with hints of red fruit, honey, vanilla and sweet spices. Persistent with long wood notes and a deep bouquet

SERVING SUGGESTIONS:

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



0,5L

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE