

VITE D'ORO®

GRAPPA BARRIQUE

BT

The VITE D'ORO grappa is traditional and aged in oak barrels in the Tosolini's cellars for many months till it reaches its perfect aging. A wisely selected mixture of grapes resulting in a rich balanced distillate with the aromas of pomace and wood. For over 70 years, the grappa Vite d'Oro has been the historical brand of the Tosolini distillery.

VARIETY:

mixed friulian pomaces

ALCOHOL CONTENT:

40% vol.

ARTISANAL DISTILLATION:

traditional steam pot-stills, manually-operated

AGING:

oak barrels

COLOUR:

amber yellow with golden hues

BODY:

intense

TASTING NOTES:

seducing notes of vanilla, tobacco and candied fruit.
Elegant, lingering bouquet, very persistent to the palate.

SERVING SUGGESTIONS:

serve at a temperature of 16/18°C in a classic tulip glass.



0,7L

BEPi TOSOLINI
MASTRO DISTILLATORE IN UDINE