

# VITE D'ORO®

GRAPPA DI VINACCIA

BT

Produced in the Friulian distillery of Povoletto at the beginning of last century, VITE D'ORO grappa gained world fame thanks to Bepi Tosolini.

Grape marcs are distilled following the “**Tosolini method**”, freshly harvested to preserve their aromas and unique fruit perfumes.

Renowned all throughout Italy, this traditional grappa is appreciated for its delicacy and incredible aromas.

Available both in the “bordolese” and decanter bottle.

## VARIETY:

Friulian mixed grape pomace

## ALCOHOL CONTENT:

40% vol.

## ARTISANAL DISTILLATION:

traditional, manually-operated, steam stills

## AGEING:

ash barrels of 500 litres

## COLOUR:

transparent and crystal clear

## BODY:

intense

## TASTING NOTES:

elegant bouquet, intense and aromatic, reminiscent of freshly harvested grape.

## SERVING SUGGESTIONS:

serve at room temperature in a tulipe glass.

In summer served best at cellar temperature around 16/18°C.



0,7L 0,7L

**BEPI TOSOLINI**  
MASTRO DISTILLATORE IN UDINE