



COLLESI

MAESTRI DEI DISTILLATI

BRANDY

Strong and precious

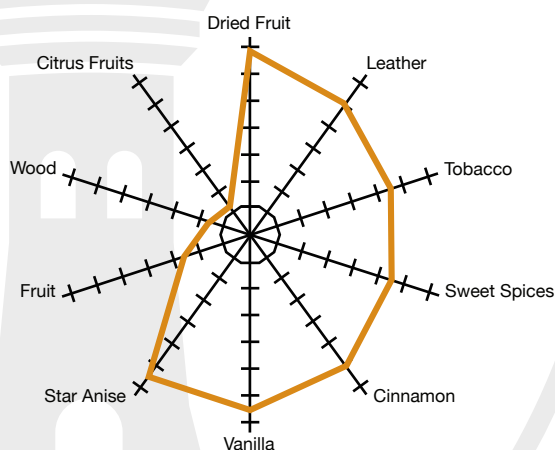
Description

XO Collesi is an Italian Brandy of the highest quality, entirely distilled from Verdicchio wine using an alembic bain-marie distillation method. The winning card of this product is undoubtedly its long artisanal process: **13 years of aging in a Limousin Oak barrel**, where it passed as Conero red wine for at least 2 years. For these reasons, we recommend tasting the Collesi Brandy in a large glass and drinking it straight, preferably, as any ice will alter its characteristics.

Organoleptic Properties

Bright amber in color with topaz and orange traces of great brilliance. Tasting this Brandy opens up an infinite olfactory case ranging from dried fruit to leather, to hints of pipe tobacco and earth, before wrapping up with sweet spices like cinnamon, vanilla and star anise. The taste is dry, powerful, impetuous, and overwhelming to the senses but with an elegance that leaves the palate slightly confused and stunned as it fades into a long trail of raisins.

Sensory Profile



Alcohol by Volume: 40%

Available Size: 700 ML BOTTLE

Category: DISTILLED VERDICCHIO WINE

Aging: 13 YEARS IN LIMOUSIN OAK BARRELS