

GRAPPA BARRIQUE-AGED CHERRY WOOD

Soft and delicate

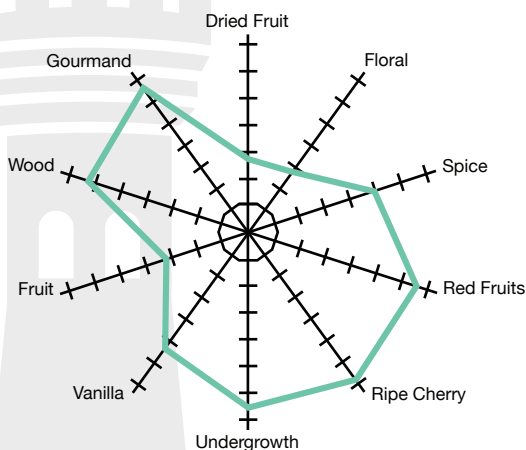
Raw Material

A precise selection of marc is distilled using a bain-marie method with discontinuous steam. It is then refined in small cherry wood barriques and kept in a dark environment. During this refinement, the wood slowly releases its aromas into the distillate, giving it a precious round quality.

Organoleptic Properties

The color of warm-yellow hay, this grappa releases a fragrance that's ample, enveloping and full of personality. Its cherry wood notes come from the slow maturation in a barrique and combine with the strong aromas of undergrowth and ripe cherry. Months of aging give a roundness to its flavor. Rich in aromatic complexity, it is very smooth on the palate with hints that evolve towards alcohol-marinated red fruits, with spicy end notes. The olfactory persistence of its fruity accents is long-lasting and satisfying.

Sensory Profile



Alcohol by volume: 40%

Category: **GRAPPA REFINED IN CHERRY WOOD BARRIQUES AND DISTILLED WITH A DISCONTINUOUS STEAM BAIN-MARIE METHOD**

Serving Temperature: 16/18°

Available sizes: 700 ML BOTTLE

Aging: 18 MONTHS

