



COLLESI

MAESTRI DEI DISTILLATI

GRAPPA BARRIQUE-AGED ALMOND WOOD

Soft and delicate

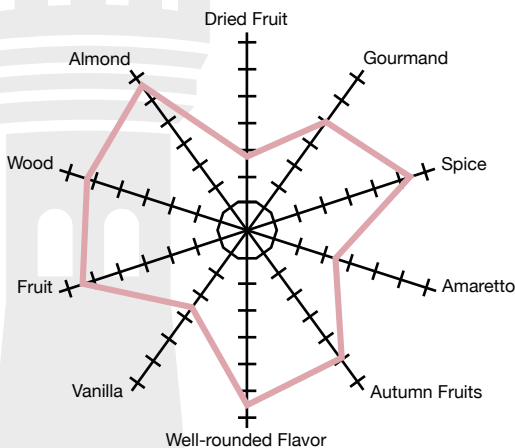
Raw Material

A precise selection of marc is distilled using a bain-marie method with discontinuous steam. It is then refined in small almond 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

Warm gold in color, this grappa releases a fragrance that's ample, enveloping and full of personality. Its almond wood notes come from the slow maturation in a barrique and combine with the aromas of autumn fruit and amaretto. 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 autumn fruit, with sweet end notes of amaretto.

Sensory Profile



Alcohol by volume: **40%**

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

Serving Temperature: **16/18°**

Available sizes: **700 ML BOTTLE**

Aging: **18 MONTHS**

