



COLLESI

MAESTRI DEI DISTILLATI

GRAPPA LIMOUSIN OAK

Elegant and balanced

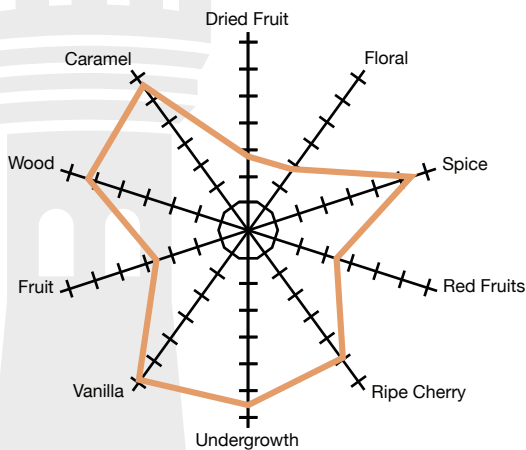
Raw Material

A precise selection of marc is distilled using a bain-marie method with discontinuous steam. It is then refined in small Limousin Oak wood barriques and kept in a dark environment. During its 18-month aging process, the wood slowly releases its aromas into the distillate, giving it a precious round quality.

Organoleptic Properties

The wonderfully warm color of mahogany, this grappa releases a fragrance that's ample, enveloping and full of personality. Its wood and vanilla notes come from the slow maturation in a Limousin Oak barrique and combine with the 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 initial hints of caramel that evolve towards red fruits soaked in spirits, 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 LIMOUSIN OAK WOOD BARRIQUES AND DISTILLED WITH A DISCONTINUOUS STEAM BAIN-MARIE METHOD

Serving Temperature: 16/18°

Available sizes: 700 ML BOTTLE

Aging: 18 MONTHS

