



COLLESI

MAESTRI DEI DISTILLATI

BARRICATA GRAPPA

Rich and enveloping

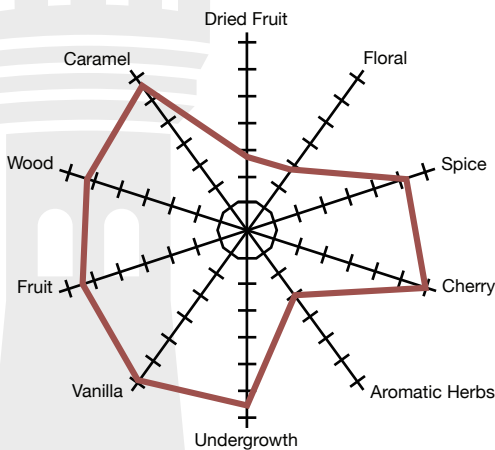
Raw Material

An accurate selection of Montepulciano pomace originating from vineyards in the Marche region, it is distilled with the discontinuous steam bain-marie method. It is then aged in small oak barrels in a dark and secluded environment. During the five-year aging process, the wood slowly yields its fragrances to the distillate, giving it a precious roundedness.

Organoleptic Properties

With its very warm amber color, it releases a wildly enveloping fragrance full of personality. It mixes notes of wood and vanilla, which come from its slow barrel aging process, with decisive fragrances of the undergrowth and ripe cherry of the vines from where it came. The years of aging give a roundedness to its flavor. Rich in aromatic complexity, it is very smooth on the palate with initial hints of caramel that evolve into alcohol-infused red fruits, with spiced end notes. The olfactory persistence of its fruity accents is prolonged and satisfying.

Sensory Profile



Alcohol by volume: **40%**

Category: **GRAPPA AGED IN BARRELS FOR 5 YEARS
AND DISTILLED WITH DISCONTINUOUS BAIN-MARIE METHOD**

Serving Temperature: **16/18°**

Available sizes: **700 ML BOTTLE**

Aging: **5 YEARS**

