

## I III RE – Ribolla gialla

Barrique aged grappa  
40% vol.

### Raw material

Ribolla gialla grape pomace

### Ageing

At least 12 months in French durmast barrique

### Serving temperature

18°C

Ribolla gialla grape pomace is distilled separately in a discontinuous copper plant with 8 stills, with direct steam. After meticulous tastings, the batches suitable for ageing in barrique are chosen. A careful refinement in stainless steel containers follows to allow the grappa to stabilize after such an important step. Amber grappa with intense woody sensations to the nose. The vanilla taste is enveloping and elegant. The aftertaste is spicy, pleasantly intense and prolonged.

Ribolla gialla, a noble native wine varietal that, thanks to the passion, wisdom and patience of our master distillers, was crowned one of the undisputable kings of our production. Amber colour fine distillate, aged in barriques, which gives intense woody sensations to the nose. Enveloping and elegant, it is characterized by a prolonged spicy aftertaste.



### Sizes and packaging



70cl

