

# LA120

Riserva Grappa  
41,20% vol.



FI Trophy® 2020  
Gold Medal



Bibenda 2020  
5 Grappoli



Falstaff 2019-20  
95 Punkte



WWSA 2019  
Gold Medal



DS Award 2019  
Bronze Medal



Spirito di Vite 2018  
Gran Menzione d'Oro



The WH 2018  
Gold Award

Anniversary

## Raw material

Pomace

## Ageing

18 months in antique oak

## Serving temperature

18°C

This grappa, created for the 120<sup>th</sup> Anniversary of DOMENIS1898' activity, has been distilled from fresh and selected pomace by drip method, with a slow and careful distillation to recover the best aromas from the raw material. Aging for 18 months in antique oak casks, the wood aromas are extracted only in the right quantity, to enhance the typical grappa fragrances. The 41,20 degrees of alcohol nearly on a whim, but suitable to make this grappa very intense and elegant on the nose, at the same time with extremely soft and fine taste and, above all, very persistent.

To celebrate 120 years of mastery, passion and art, we have created LA120. Result of a careful selection among the grappas jealously preserved in DOMENIS1898' cellars to obtain a unique product, encloses the distillation art knowledge in a precious decanter: amber in colour, particularly intense and harmonious aroma thanks to an aging in barrels of valuable wood immersed in the silence of a dark and muffled environment: this and much more is LA120.



## Sizes and packaging



70cl

