

I III RE - Refosco

Barrique aged grappa
40% vol.



Bibenda 2021
5 Grappoli



**Spirits Selection by
Concours Mondial de
Bruxelles 2020**
Silver Medal

Raw material

Refosco grape pomace

Ageing

At least 12 months in French durmast barrique

Serving temperature

18°C

Fresh Refosco grape pomace is stored and processed separately. The distillation takes place in a discontinuous copper plant with 8 stills, with direct steam.
Full-degree alcohol aging in small barrels allows the slow and deep extraction of the wood aromas, characterizing the distillate with its roundness and extreme fragrance.
Amber grappa with soft vanilla aromas to the nose, enchanting. Hints of velvety wood essences can be perceived during tasting. The aftertaste is intense and prolonged, pleasantly spicy.

Refosco, 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. The long rest in barrique allows this fine distillate to refine its structure with pleasant vanilla notes. Intense, persistent and pleasantly spicy.



Sizes and packaging



70cl

