

# Storica Barrique Millesimata

Barrique millésimé riserva  
grappa  
50% vol.



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



**ESA 2020**  
Excellent Product



**Falstaff 2020-19**  
90 Punkte



**WWSA 2020**  
Silver Medal

## Raw material

Pomace

## Ageing

18 months in French durmast barrique

## Serving temperature

18°C

Pomace distillation is carried out in a direct steam discontinuous system with eight copper stills. After the scrupulous selection of the most suitable batch for aging in small barrels, this is left to stand in barrique. After a period of refinement in stainless steel containers, always full-bodied, the final alcohol content is reached through a dilution of the raw distillate. A clear grappa with an intense amber colour, full of very elegant aromas to the nose. The taste is captivating, balanced and rich in aromas. With a long and pleasant persistence.

From the patient ageing of a precious distillate in selected French barriques for over 18 months, a nectar with a very high organoleptic profile is born.

Golden colour enriched with amber and coppery nuances that reveal elegance and softness accompanied by a long persistence.

## Sizes and packaging



50cl

