

I III RE – Ribolla gialla  
Barrique aged grappa  
40% vol.



Epulae 2022  
Anfora Oro



Grappa Award 2022  
Medaglia d'Oro



WWSA 2022  
Gold Medal



Spirito Autoctono 2022  
Ampolla d'Oro



Bibenda 2022  
5 Grappoli



The WineHunter 2021  
Rosso Award



Selection aus  
Genussmagazin 2021  
Top-Level Gold Medal



FIT 2021  
Gold Medal

DOMENIS

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

