

# Storica Barrique Millesimata

Barrique millésimé riserva  
grappa  
50% vol.



America Awards 2023  
Gold Award



Epulae 2022  
Anfora Platino



The WineHunter 2022  
Gold Award



IWSC 2022  
Spirit Silver



Spirits Selection by  
CMB 2020  
Silver Medal



ESA 2020  
Prodotto Eccellente



Falstaff 2020-19  
90 Punkte

## 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



150cl

