

Secolo Barrique Millesimata

Barrique millésimé riserva
grappa
60% vol.



Epulæ 2022
Anfora Platino



WWSA 2020
Gold Medal



Alambicco d'Oro 2019
Gold Medal



Spirits Selection by CMB 2019
Silver Medal

Raw material

Grape pomace

Ageing

18 months in French durmast barrique

Serving temperature

18°C

Selected and fresh pomace are used for the distillation in eight copper alembic stills. The full-bodied grappa is aged in barrique and then «processed» to 60° alcohol content to enhance its intense bouquet. Clear grappa with an intense amber colour, very rich and aromatic to the nose. The taste is majestic, with the countless grappa aromas elegantly combining with the essence of wood. Very prolonged and extremely pleasant persistence.

Secolo Barrique Millesimata is the result of a long ageing period in precious and selected French barrique for more than 18 months, followed by a refinement in stainless steel. From the combination of wood and grappa comes a nectar with an extraordinary amber colour that denotes an unparalleled smoothness and unique olfactory nuances.

Sizes and packaging



50cl

