

·MOST·

BARRIQUE
EX-BAROLO

BT

Most Ex- Barolo barrique is produced by pressing fresh, de-stemmed harvest grapes, from Nebbiolo. The sweet and fragrant pulp is transformed into must. The must is then distilled, according to the Tosolini tradition, with the charante steam still, a superb double distillation for purity and a chilled filtration to preserve the best quality. The maturation of 12 months into oak barrels that previously held the BAROLO WINE adds to the fragrant distillate the vanilla notes and a warm fruit character with a hint of sweet cherry and spices.

VARIETY:

Nebbiolo grapes

ALCOHOL CONTENT:

40% vol.

ARTISANAL DISTILLATION:

traditional, manually-operated, Charante still double distillation

AGING:

in oak barrique used for Barolo wine

COLOUR:

dark yellow

BODY:

intense and elegant

TASTING NOTES:

extremely smooth and silky, spicy and fruity with remarkable notes of vanilla, cinnamon and tobacco

SERVING SUGGESTIONS:

serve at a temperature of 18/20° in a ballon glass.



0,7L

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE