

GRAPPA SMOKED®

BT

GRAPPA SMOKED, a noble blend of selected Friulian red grapes, aged in French oak barriques, inside the traditional cellars of the Tosolini Family. The oak casks have gone through a toasting process with tobacco leaves, original Italian Quality, for a deep and intense smoked Grappa.

VARIETY:

Fresh pomaces of selected Friulian red grapes

ALCOHOL CONTENT:

40% vol.

DISTILLATION:

Traditional, manually-operated steam pot stills

BARRIQUE:

French oak barriques

COLOUR:

Intense amber with golden hues

BODY:

Intense

TASTING NOTE:

The peated taste, not too alcoholic, reminds a lot of a single malt aged whiskey, with harmonious spicy notes with a light smoke finish. Serving suggestions: serve at a temperature of 18/20° in the classic tulip glass. During the summer, the ideal temperature is the cellar one around 16/18°.



0,5L



BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE