

FIL'E FERRU BENALONGA

NV | Liquers & Spirits



The colour is clear and limpid. Aromatic flavours with notes of dried fruits and sweet spices

Vinification:

Fill'e Ferru is a pomace brandy obtained from a blend of several types of grape varieties, mainly reds. The pomace used guarantees the genuine nature and freshness of this product. Extraction, using a copper still, of this rich distilled spirit blended in the pomace, after topping and tailing.

Grape Varieties: N/A

Classification: Acquavite di Sardegna | **ABV:** 38% |

Closure: Natural Cork



Italy, Sardinia

Argiolas