

GRAPPA DI AMARONE BARRICATA

N.V. | Liqueurs & Spirits



Case Size: 6

This Grappa is characterized by its intense gold color, an ethereal scent and a perfect balance, due to its conservation in precious barriques for two years. Rich and persistent taste with a cherry, fig and red fruit nose typical of the withered grapes of origin.

Vinification:

The pomace of the grapes destined for the production of the Amarone are immediately distilled in copper steam stills.

Grape Varieties: Corvina| Corvinone| Rondinella

Classification: N.V. | **ABV:** 40%



Italy, Veneto

Campagnola