



Product details

Grappa Amarone Valpolicella Ris M18 (42% Vol. - 0.70 Lt) AST E



Grappa obtained from the distillation of the best Amarone grapes, aged for 12 months in barriques.



PACKAGE

Description: Elegant Cardboard Box

Pieces: 1



PRODUCT

Article Code: GR070MO22E

Article Description: Grappa Amarone Valpolicella Ris 18M (42% Vol. - 0.70 Lt) AST E

F.to/Cap: 0.70 lt

Alcohol: 42 % Vol.

Case: Elegant Cardboard Box



POMACE

100% Dried Amarone Grapes of Valpolicella



DISTILLATION TECHNIQUE

Traditional distillation With Bain-marie in Discontinuous Alambic



AGING

Minimum 18 Months



REFINEMENT

Aging in Barrique



FEATURES

Color: deep amber

Perfume: elegant, fragrant

Taste: intense, with slight vanilla notes



SERVICE TEMPERATURE

10-14° GRADI



COSERVATION

Protected from light and heat sources



ALLERGENS

NOTHING



CERTIFICATIONS

AEO, IFS, BIO