



## GRAPPA BARRICATA RISERVA



**DESCRIPTION:** a grappa born from the selection of Glera grape pomace, fresh and soft harvested, distilled with a double fractionated process in a continuous and discontinuous system in a bain-marie; subsequently aged for over 36 months in Slavonian oak barrels.

**ORGANOLEPTIC CHARACTERISTICS:** golden yellow color. Wide olfactory range in which spicy hints of vanilla, cinnamon, dried fruit, peanuts, walnut husk, ripe apple and ripe pear fruit, mountain pine balsamic are distinguished. Soft and decisive taste.

**ALCOHOL CONTENT:** 40% vol.

**SERVING TEMPERATURE:** 16-18 °C

**BOTTLE:** 100 cl



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