



## Grappa from Bardolino Riserva

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<b>Distillation</b>	This grappa is obtained by distilling the best Bardolino marcs in copper steam boilers with a discontinuous artisan system and aged in oak barrels for eighteen months.
<b>Colour</b>	Amber yellow.
<b>Aroma</b>	Sweet liquorice on fine wood, a hint of sweet tobacco and delicate spices evolve in the glass with wider sensations and dry flowers.
<b>Tasting notes</b>	Aromatic taste, velvety and delicate in the mouth leaving a long after aroma enriched with hints of fungal undergrowth.
<b>Serving temperature</b>	15°C - 18°C
<b>Alcohol by volume</b>	45% vol.