



FATTORIA dei BARBI

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Grappa Riserva



GRAPPA RISERVA. We produced the Grappa Riserva only in exceptional vintage, selecting the best grapes coming from the distillation of our estate pomace. It ages for a while in oak kegs before being bottled. The waiting is compensated by a rich and aromatic grappa with a large and round taste.

AGEING: 18 months in oak kegs.

SENSORY ANALYSIS: complex aromas of dried fruits, light toasted notes. The taste is soft, warm and velvety, with a long and wide finish.

ALCOHOL: 45%

PACKAGING: bottle of 0.70 lt in individual screen-printed box, with an extra personalized cork.