

Grappa all'uva di Raboso Barrique
Grappas and liqueurs



Gold with amber reflections. The body is soft and smooth with large vanilla notes and the unusual buckwheat fragrance.

Name and Denomination

Barriquet Raboso grape Grappa from Veneto

Alcohol content 39,5% vol.

Optimal serving temperature 20°C

Product description

a intense and elegant grappa obtained from sapient resting in precious oak barrels. Carefully nurtured over time in the small oak barriques, this grappa acquires it's own remarkable bouquet and personality, infusing itself with the sweet and characteristic aromas of aged wood.

Serving suggestion

it is recommended to best taste this grappa at ambient temperature using wide Bordeaux tasting glasses. Priorto drinking a brief ossigation time is also advised (5-10 minutes).

Colour

golden with amber refl exes.

Bouquet

to the nose you perceive the soft and smooth body with great notes of vanilla and the unusual fragrance of saracen wheat.

Taste

the end taste is persistent with taste of dried fruits and hazelnuts.

Gastronomic matches

ideal to accompany all chocolates, dry fruit cakes and certainly a good sigar.

Packaging

supplied in cardboard cases of 6 x 50 cl. bottles.

Prizes

