

Grappa Maturata in botte





BARREL AGED A SPECIALTY PRODUCT (Limited production)

Rating: Not Rated Yet

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Description

This is an unmistakable grappa. Obtained from the distillation of the fine grape pulp which is then left to age in wooden barrels for 12 months. This prolonged rest enriches the aromas with soft and spicy tones.

From a long-established tradition.

This product has maintained its pleasant artisanal signature: a unique and unmistakable recipe with the flavour of goodness handed down over the years.



PERFECT AFTER A MEAL.

BUYING THIS PRODUCT WILL HELP TO KEEP VILLAGE TRADITIONS ALIVE.

Produced from a special traditional recipe by Villa S. Maria (CH)

70cl bottle

40% vol.

