





GRAPPA NARDINI ACQUAVITE DI VINACCIA

RISERVA



DESCRIPTION: Among the most prestigious Nardini grape pomace grappa is certainly the "Riserva" aged and refined for a minimum of three years in Slavonian oak barrels.

INGREDIENTS: Pomace of grapes harvested in the Veneto foothills and Friuli regions of Italy.

 $\label{type-of-distribution} \textbf{TYPE OF DISTILLATION:} \ \mathsf{Traditional}, \ \mathsf{discontinuous} \ \mathsf{and} \ \mathsf{vacuum} \ \mathsf{steam} \ \mathsf{still}.$

APPEARANCE: Transparent, straw-yellow with light gold reflections.

NOSE: Fragrant, delicate and harmonious scent.

TASTE: Soft but intense, with evident notes of tannin in the finish.

SERVING SUGGESTION: Perfect after an important meal. Excellent when paired with dark chocolate or a fine cigar. Best served at room temperature.

ALCOHOLIC CONTENT: 50% by vol.

PACKAGING: Bordolaise Bottle 70 cl

