

GRAPPA di BARBERA

Novella

MARC

100% Barbera d'Asti

WINE TYPE

Single-varietal grappa

DISTILLATION

Very fresh, dripping marc, distilled with a small discontinuous steam still to preserve the most complex aromas and flavors.

MATURING

12 months in steel tanks

TASTING NOTES

COLOUR: crystalline

NOSE: typical, pungent really intense

TASTE: dry, smooth and well-balanced, with great structure and a long aromatic finish

AVAILABLE FORMATS

700 ml



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