



ACQUAVITE DI VINO INVECCHIATA

*very delicate and complex aroma with good hints of vanilla
and cocoa; pleasant an very persistent taste*

Type	wine brandy
Distilling technique	discontinuous alembic in bain-marie
Grape marc	mixed white and red marc already fermented
Conservation	small French oak barrels for a period of at minimum 6 years
Alcohol content	43% vol.
Production	600 bottles
Serving temperature	20°C



TASTING NOTES:
