

GRAPPA STRAVECCHIA

(VINTAGE GRAPPA)

This Dolcetto d'Ovada grappa is aged for 3 years in 1000-litre oak tonneaux. As these barrels are rather large, three years of ageing brings out the complexity and smoothness of the distilled product without drastically increasing the presence of tannins from the wood.



FEATURES

Raw material:	Dolcetto d'Ovada grape pomace
Distillation method:	Piedmontese bain-marie pot still
Aging:	Three years in 1000-litre oak tonneaux
Alcohol:	42 %
Organoleptic test:	Colour: Deep straw-yellow. Aroma: Complex and elegant with fruity and spicy notes. Taste: Smooth, harmonious and long-lasting with notes of dried fruit.