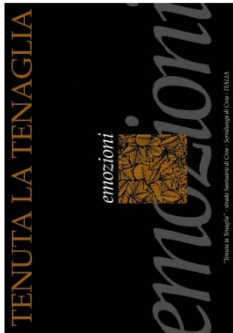


Grappa



Grappa *Emozioni*



Colour amber-coloured

Aroma complex, exquisite, full-bodied, with an outstanding character. Contains fragrances of sour cherry, little wild berries, chocolate, vanilla

Taste rich, full-bodied, exquisite, long-lasting, of great harmony

Grape variety Barbera d'Asti

Distillation discontinuous

Processing copper steam boiler

Used barrels Oak barrels à 225 litre from Tronçais and Allier, France

Wooden roast middle

Barrel filling November

Storage 10-12 months

Bottle content 50 cl

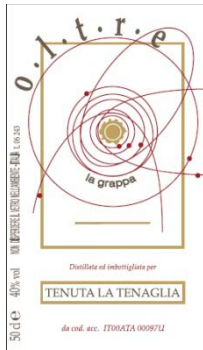
Alcoholic strength 40 % vol.

Approved combinations bitter chocolate, sweets containing cocoa, dry pastry, cigars



Grappa

Grappa *Oltre*



Colour clear, transparent

Aroma contains fragrances of understorey and fresh flowers

Taste dry, strange, long-lasting

Grape variety Piemonte Chardonnay

Distillation discontinuous

Processing copper steam boiler

Storage in stainless steel tanks during 4-6 months

Bottle content 50 cl

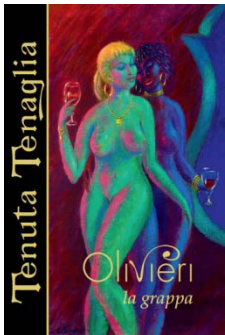
Alcoholic strength 40 % vol.

Approved combinations bitter chocolate, sweets containing cocoa, dry pastry, cigars

Grappa



Grappa *Olivieri*



Colour amber-coloured

Aroma candied fruit, ripe plum and mature grape; with a note of honey, spices, tobacco, vanilla and cacao

Taste smoothy with alcoholic drive

Grape variety selection of some of the best mashes of Piemonte

Distillation discontinuous low-pressure

Processing alembic

Used barrels oak barrels from Slovakia

Wooden roast middle

Storage 6 years

Bottle content 50 cl

Alcoholic strength 44 % vol.

Approved combinations bitter chocolate, sweets containing cocoa, dry pastry, cigars