

MAROLO

GRAPPA DI AMARONE



This Amarone grappa features all the excellent characteristics of the varieties and the aging in barriques gives it a particular deep amber color. Notes of cherry, almond, and hazelnuts with mint and anise on the finish. Balsamic and herbal notes are also perceptible on the palate with hints of caramel.

Category: aged grappa

Area of Production: Piedmont, IT

Ingredients: pomace of corvina, corvinone, rondinella from Veneto

Alcohol: 45% by volume

Distillation(s): two distillations in steam-jacketed copper pot still

Aging: acacia oak barriques

Filtration: non-chill filtered

SOILAIR
SELECTION 