

BRAIDA

GRAPPA INVECCHIATA

'BRICCO DELL'UCCELLONE'



Sweet oak and cereal on the nose. Enjoyably elegant on the palate, with rich nutty and floral notes, Richly textured with a long finish.

Category: aged grappa

Area of Production: Piedmont, IT

Ingredients: pomace of Bricco dell'Uccellone
Barbera d'Asti

Varieties: Barbera

Soil type: heavy textured, sandy and clayey

Altitude: 180-200 m

Alcohol: 45% by volume

Distillation(s): two distillations in steam-jacketed copper pot still. Distilled to 78% alcohol by volume.

Aging: used barriques from Bricco dell'Uccellone Barbera d'Asti for at least one year

Filtration: chill-filtered before filling into barrels

Production: about 4,000 bottles