



## Sengiarossa Barrique Matured Grappa

### **DISTILLATION**

Distilled using traditional methods in exclusive copper flasks and heated using a bain-marie method.

### **AGEING PROCESS**

Guaranteed to be aged for a minimum of 24 months, the grappa remains in small French barriques of differing traditional woods in an underground cellar.

### **CHARACTERISTICS**

Grappa Sengiarossa Barrique, intensely amber in colour, has a delicate and enticing bouquet with hints of almonds, chocolate and liquorice. Soft and velvety on the palate.

### **SENGIAROSSA BARRIQUE WITH FOOD**

Pairs well with pure fondant chocolate and dried fruits. A fine cigar can also heighten its characteristics

**SERVING TEMPERATURE:** 16-18°C

**TYPE OF GLASS:** Tulip

**ALCOHOL** 40% vol