

# MONTANARO

DISTILLERIA FONDATA NEL 1885



**THIS IS OUR FLAGSHIP PRODUCT, BOTH THE BOTTLE AND THE LABEL HAVE MADE THE HISTORY OF OUR DISTILLERY.**

It is refined in Slavonian Oak barrels from selected marcs of Nebbiolo da Barolo. On the nose it reveals immediately the typical perfumes of the vineyard and a strong presence of tannic scents. In the mouth it is a fine and harmonious grappa. There is a pleasant presence of licorice and vanilla, typical of the ageing in wood..

## RAW MATERIAL

grappa made from pure selected Nebbiolo da Barolo grape marcs.

## DISTILLATION AND PRODUCTION CYCLE

Batch (discontinuous) distillation in small alembics and separation of good alcohol from methyl alcohol using double column.



Distilled according to the Montanaro traditional method: steam alembics in copper.



Refinement in oak barrels for 24-36 months.

## TASTING NOTES



Golden yellow colour.



Fine, pleasantly tannic, with slight spicy and vanilla notes.



Intense, long-lasting taste, with an aftertaste of dried fruit. Strong grappa, pleasantly tannic.



## GRAPPA STRAVECCHIA DELL'ALCHIMISTA DI FAMIGLIA

42°

70 cl

