

Azienda Agricola
BOSCAINI CARLO



Grappa di Amarone Invecchiata



This prized grappa is made at the Scaramellini distillery using the traditional method of distilling the amarone grape must in copper flasks over a direct flame.

The grappa is then allowed to rest in oak casks for 24 months. The result is a richly fragrant, smooth-bodied grappa, enhanced by ageing in oak.

BOTTLED: da 0,50 l

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