

GRAPPA RISERVA DUCALE ORO



Origin

Grappa Riserva Ducale Oro is an impressive grappa with an opulent bouquet and beguiling flavor, aged at length in Riserva Ducale Oro barrels.



Pomace

Selected pomace from Riserva Ducale Oro



First vintage: 2012



Method of production

Method of production: Distilled in small copper boilers using discontinuous cycle method. Aged for 18 months in oak casks.

Alcohol content: 43%



Tasting notes

Color: dark amber.

Aroma: notes of ripe fruit and citrus fruit peel with hints of almond and fine wood.

Tasting profile: warm and embracing on the palate, with dried figs and pastry finish.



Why?

- Grappa Riserva Ducale Oro is the encounter between the distillery expertise of Berta and the winemaking tradition of Ruffino.
- The use of the same oak barrels used to store Riserva Ducale Oro imbues the Grappa Riserva Ducale Oro with the deep and elegant aromas typical of the Chianti Sangiovese.
- A great and traditional Tuscan spirit in a stylish and unique bottle.

