

GRAPPA SMOKED®

BT

GRAPPA SMOKED, a noble blend of selected Friulian red grapes, aged in French oak barriques, inside the traditional cellars of the Tosolini Family. The oak casks have gone through a toasting process with "Kentucky" tobacco leaves, original Italian Quality, for a deep and intense smoked Grappa.

VARIETY:

Fresh pomaces of selected Friulian red grapes

ALCOHOL CONTENT:

40% vol.

DISTILLATION:

Traditional, manually-operated steam pot stills

BARRIQUE:

French oak barriques

COLOUR:

Intense amber with golden hues

BODY:

Intense

TASTING NOTE:

The peated taste, not too alcoholic, reminds a lot of a single malt aged whiskey, with harmonious spicy notes with a light smoke finish. Serving suggestions: serve at a temperature of 18/20° in the classic tulip glass. During the summer, the ideal temperature is the cellar one around 16/18°.



0,5L



Bibenda best
Italian Grappa
2024



Bibenda best
Italian Grappa
2019



Falstaff Grappa
tasting 2019



Warsaw Spirits
Competition 2019



London Spirits
Competition 2018



Bibenda best
Italian Grappa
2017

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE