



FRATELLI
BRUNELLO
Distillatori dal 1840

Grappa La Scura

invecchiata 12 mesi



Obtained from fermented red grape marc after resting in inert recipients to improve the softness of the taste, this grappa is aged in Allier durmast oak barriques for about 12 months.

It is of a more or less intense straw colour and is a grappa that has great persistence, in perfect taste-olfactory correspondence, with a sweet, vanilla-like aftertaste. There are recognisable hints of sweet spices, reminiscent of liquorish, chestnut honey and tobacco.

There are also evident perfumes of good wood, toasting, cinnamon and other pleasant aromas.

It is an excellent grappa produced in discontinuous alembics, to be served at 16 – 18°C.

Alcohol Content: 43% vol.
Package: 70 cl. bottle