



After distillation within 48 hours of racking, the grappa is aged for one year in oak casks followed by an ageing period in apple, pear and wild cherry wood barrels. It is then further aged in the bottle for more than a year.

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<http://costanti.it/assets/img/logo.png>

GRAPPA DI BRUNELLO RISERVA

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http://costanti.it/images/vini/bottiglie/grappa_riserva.png

Alcohol Content 42%

Color bright amber

Serving temperature 16°-18°C