

Futura Riserva Barrique

Grappa riserva barrique
40% vol.

Raw material

Pomace

Ageing

18 months

Serving temperature

18°C

The distillation of the pomace is carried out in a discontinuous direct steam system, with eight copper stills.

After a careful selection of the most suitable lots for aging, the grappa is put in wood for 18 months and becomes "Riserva." The transition in French oak barrels gives it a very elegant flavour thanks to the release of the aromas from the wood and its toasting. The full-grade product is then raised to 40° to give it the right smoothness.

Clear grappa with a beautiful amber color, a balanced hint of vanilla on the nose. The taste is enveloping and spicy with a dense, pleasant and persistent aftertaste.

The quintessential distillate of Italian tradition, in a modern way. The charm of the barriques, in which the magic of the essences of oak combines with the typical scents of grappa in an exemplary balance.

Sizes and packaging



70cl

