



MONTANARO GRAPPA BAROLO MILLESIMATA 2003

The best vintages of Nebbiolo da Barolo grappa forgotten in centuries old oak barrels. Bright amber yellow color with intense shades and warm tones. The scent that is perceived before tasting it is enveloping and intense. There are light fruity notes and more marked spicy notes typical of aged Barolo. However the emotion is given above all by the aromas that are largely developed while sipping the distillate. There is the complexity and harmony that was found in the perfume. The fruity turns on particular spicy notes such as tobacco, cinnamon and on more toasted notes typical of long aging in big barrel. **Raw material:** pure selected Barolo Nebbiolo grape marcs only Distillation and production cycle: batch (discontinuous) distillation in small copper boiler and separation of good alcohol from methyl alcohol using double column - distilled according to the Montanaro traditional method: steam alembics in copper - forgotten in oak barrels for 18-20 years - bottling in 50 cl and 70 cl bottles - alcohol content: 45° **Tasting notes:** very intense and persistent grappa, complex with light fruity notes and more intense spicy notes typical of long aging. (occhio) intense amber color (naso) light fruity notes, more marked spicy notes (bocca) complex, enveloping and very intense.