

10-YEAR TRADITIONAL BLEND BRANDY

They stem from a blend of various years and a range of brandies of different ageings. The number of years reported on the label refers to the most recent year present in the blend, although on average, in both cases, the mean ageing is higher than this.

The name "Traditional Blend" is due to the fact that traditionally the brandy which is bottled is made up of a mixture, or blend, of various distillates of different years and ageings. This is due to the fact that the addition of various organoleptic characteristics in distillates makes the bouquet of the blended brandy much more harmonic and complete.



TASTING NOTES

by Paolo Lauciani (AIS Roma - Bibenda)

Ancient colour, with topaz reflections shifting towards a clear mahogany colour. In its complex and fine bouquet, it is possible to identify pearl barley, sweet licorice and dried banana. As oxygenation evolves, a sensation of toasted pine kernel and soft toffee, with a vanilla ending, is sensed. When it enters the mouth it is sweet and soft, with taste sensations which remind of strawberry tree honey and candied orange, with a persistent and clean ending. A brandy endowed with an extreme personality.

CONTACTS

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