

BRANDY VINTAGE 2002 AGED 18 YEARS FINISHED IN MARSALA CASK

This Brandy Millesimato 2002 was distilled using the discontinuous cycle method with a Charentais alembic, from a 2002 vintage Romagna Trebbiano wine from the Romagna hills.

The Brandy was then aged for 17 years in a 350-litre barrel of French oak from the forests of Limousin.

In the eighteenth year, it was aged in a 300-litre oak wood barrel that previously contained a Marsala Florio Vergine 1998.

The barrel, still impregnated with this highly precious Marsala, gives our Brandy the wonderful characteristic bouquets that enrich its aromas even more.



TASTING NOTES

By Paolo Lauciani (AIS Roma – Bibenda)

Colour: amber glow with mahogany reflections.

Nose: the nose is delicate toasted oak wood, enriched with accents of liquorice and dried fruit, a prelude to intense identifying aromas of iris, cocoa powder, dried sage, nutmeg, a whiff of pepper and balsamic puffs.

The mouth: envelopes the mouth in a warm embrace, slightly spicy and very cohesive, softly compelling, to exalt the dense aromatic properties, enhanced by a long wake of chocolate and mint.

CONTACTS

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