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Mazzetti Grappa Riserva 18.46 di Barbera e Dolcetto

Spirits from Italy

**Producer and bottler: Mazzetti d'Altavilla - Viale Unità D'Italia 2 - 15041 Altavilla
Monferrato (AL) - Italia - +39 0142 926147**



A unique GRAPPA, which is difficult to describe, because it is possible to fill entire books. The Piedmont is known not only for its excellent wines, but especially in Italy for its Grappa. The RISERVA 18.46 is the result of a very slow distillation of very noble Piedmontese grapes.

This high-quality Grappa for 12 months in French oak barrels to give him time to find a proper balance. Then he comes to rest for 6 months in chestnut barrels. Here this Grappa finds its harmony. Overall, its aging lasts 18 months. And only 46 barrels are available for this operation = RISERVA 18.46. This Grappa is pure bliss! Optimum serving temperature: Between 15 and 18°C in a good grappa glass.

Alcohol content: 43 % Vol.

**Imprint
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