



Grappa Tre Soli Tre Nebbiolo 2015

Distilleria Berta

| | |
|----------------------------|--|
| Type | Grappa |
| Origin | Grappa, Piemonte |
| Producer | Distilleria Berta Mobaruzzo |
| Expansion | About 8 years in woods with different essences |
| Contents | 70 cl |
| Vintage | 2015 |
| Serving temperature | 16°C |
| Alcohol content | 43 % |
| Grape varieties | Nebbiolo |
| Article no | 72008705 |

Comments

There is no doubt that the Distillerie Berta Grappa Tre Soli Tre is produced with the greatest care; After all, it comes from a famous family and is part of the premium segment of expressive pomace brandies from Piedmont. It gets the finishing touch from its aging in small-capacity wooden barrels (Barrique), which lasts about a decade. This not only affects the aroma and taste, but also gives the noble grappa its deep amber colour.

Pairing

After a meal or just to enjoy.

Tasting notes

The complex, fine Distillerie Berta Grappa Tre Soli Tre tastes almost as seductive and unique as it smells. Notes of spirited fresh fruit such as sour cherry, black currant and apricot compete with the sweetness of vanilla and the stimulating bitterness of cocoa. All senses are addressed by the nuanced bouquet with personality. In addition, the

Distillerie Berta Grappa Tre Soli Tre is of such high quality that it is marketed in the decorative wooden case. Its pomace comes from the autochthonous grape variety Nebbiolo da Barolo.