



HARMONIUM RISERVA GRAPPA

DISTILLED Line

CLASSIFICATION: Harmonium Grappa riserva is a blend of marcs of different vintages, distilled over a maximum period of 5 years and aged in barrels of limousine oak, beech, chestnut, mulberry and cherry. Each type of wood contributes to a specific characterization of absolute authenticity and craftsmanship.

ALCOHOL: 43 % vol

DISTILLATION METHOD: Fractional in bain-marie and steam stills

FORMAT: 50 cl



FIRRIATO

TASTING NOTES



APPEARANCE

Dark brown with amber hues.



BOUQUET

Rousing liquorice sensations and slight notes of walnut, cinnamon and vanilla. A sweet aroma of matured carob and date characterizing the elegant bouquet.



PALATE

Intense and fine, complex and velvet. Dried fruit and spicy notes are enveloped by pleasant alcoholic sensations.

