



Bon
otto



Raboso Grappa

VINEYARD

Raboso

CATEGORY

White grappa

ALCOHOL CONTENT

40% vol.

DISTILLATION

The pomace is distilled in discontinuous-cycle copper stills in a bain-marie. This process involves heating the water in a cavity which in turn heats the skins present in the still.

The final blend is intense, voluminous, well rounded and bold in character.

SENSORY NOTES

Bouquet: the bouquet is reminiscent of cherries, apples and cooked plums, nutmeg with a slight floral note.

Taste: on the palate, it is warm and well-rounded, with a great fruity persistence and a finish of juniper, incense and black pepper.

Glass:

Medium-sized
tulip-shaped glasses

Available format:

0,50 L

AZIENDA AGRICOLA BONOTTO GIORGIO SOCIETÀ AGRICOLA SS.

Via Tezze 31/2 Rai di San Polo di Piave - Treviso - Italy | T. +39 0422.855976 | F. +39 0422.802995 | info@bonottovini.it
bonottovini.it