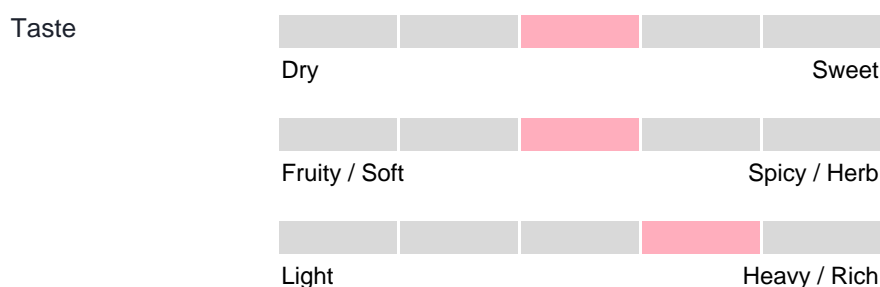




GRAPPA FUMO EVO IN HOLZKISTE ENOGLAM

Grappa invecchiata, Enoglam, Lombardia, Italy



Vintage	N/A
Notes	Elegant and complex with sweet notes of dried fruit and ripe fruit. The bouquet is never-ending on the nose, with notes of dried fruit and ripe fruit, complemented on the palate by seductive sweet notes (honey). Soft, smoky peaty notes, complete the complex aromas.
Accompanying	Wonderful combination to cigars.
Vinification	Discontinuous, in water bath and steam distillation. Before the distillation process, the raw product is given a special personality by adding smoke from organic peat. The distillation was carried out for about 4 years in local cherry wood and a small percentage of oak wood.
Grape varieties	Manzoni bianco, Glera, Cabernet Sauvignon
Alcohol	42.0%
Format	50 cl

ENOGLAM

With the support of Luciano Brotto, Marcello Bruschetti launched the ambitious project of creating new, unique products with a strong personality in the Italian tradition. The distillates should be distinguished from the products available on the market by their great elegance and grace. Experimenting with the local woods used in the refinement, the refined smoking of marc and the play with the woods already used in the production of other products, form the basic basis of the distillates.