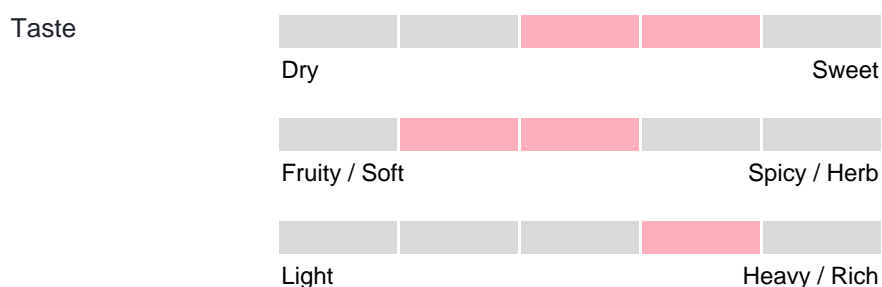


Vergani



BRANDY DWINE EVO IM EINZELKARTON ENOGLAM

Distillato di vino, Enoglam, Lombardia, Italy



Vintage	N/A
Notes	Fragrance of raisins, mixed with nuances of liquorice, nut, cinnamon and vanilla. Elegant bouquet with sweet aromas of ripe dates, crème caramel, torrone and carob. The taste is fine and intense. In the finish traces of dried fruit and spicy nuances, rounded off by a pleasant alcohol note.
Vinification	Double distilled. Aging takes place for six months in oak barrels, then in barriques of chestnuts and cherry 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.