



Grappa Nardini

GRAPPA NARDINI ACQUAVITE DI VINACCIA
RISERVA 15 YEARS



DESCRIPTION: The idea of a special aging first came to light in the 1980's. It became reality in 2004, when the Nardini Riserva 15 anni was launched to celebrate 225 years of the company's history. An exclusive product obtained by long aging in Slavonian oak barrels and bottled in the classic Bordolese style in 35, 70 cl, and in an elegant package.

INGREDIENTS: Pomace of grapes harvested in the Veneto foothills and Friuli regions of Italy.

TYPE OF DISTILLATION: Traditional, discontinuous and vacuum steam still.

APPEARANCE: Golden with amber reflections.

NOSE: Distinct, full and persistent bouquet, harmonious with pleasant overtones of wood.

PALATE: Soft but intense, the finish offers complex nuances due to the exceptional 15 year aging in Slavonian oak barrels; hints of tobacco.

SERVING SUGGESTION: Best served at room temperature. Highly recommended with dark chocolate or a fine cigar, excellent to top off a meal.

ALCOHOLIC CONTENT: 50% by vol.

PACKAGING: Bordolaise Bottle 70 cl



ELLERMANN TRADING LIMITED

<http://www.ellermann.hk> info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong