

FAMIGLIA OLIVINI®
VIGNAIUOLI DAL 1970

GRAPPA DI LUGANA INVECCHIATA

BARRICATA

From the artisanal steam distillation of our best Lugana pomace in small oak barriques. Bright straw yellow colour with golden reflections.

AGEING

In oak barrels

CHEMICAL ANALYSIS

Alcolic content 45% by vol.

DISTILLATION METHOD

Batch

SENSORY ANALYSIS

Obtained from Lugana pomace, it has a limpid amber colour, an ample and embracing bouquet, with great personality. Its elegant and rich taste echoes such sensations. Best served 14-18°C.

TYPE OF STILL

Small copper boilers

DISTILLATION TEMPERATURE

110°C in water vapour

AGEING

More than 18 months in small oak barriques

PRODUCED IN ITALY

