

Grappa Barrique di Ciliegio Riserva 18 Months by Castagner

SAQ Code: 15213818

Format: 700 ml

GOLD Medal - Concours Mondial de Bruxelles – Spirits Selection

5 grappoli d'oro (5 Golden Grapples) - Bibenda Guide to Italian Wines and Restaurants* - 2023

**The only grappa producer to receive 5 Golden Grapples for all 4 grappas presented.*

5 grappoli d'oro (5 Golden Grapples) - Bibenda Guide to Italian Wines and Restaurants - 2024

DESCRIPTION

Video Presentation of Grappa Barrique di Ciliegio Riserva 18 Months by Roberto Castagner, Master Distiller (Italian Audio Only)

Master Distiller Roberto Castagner's latest innovation focuses on the choice of wood for the aging process. Castagner's "BARRIQUE DI CILIEGIO" grappa embodies an exceptional blend of various Italian grape varieties, including Merlot, Cabernet, and Prosecco. What makes its aging process particularly intriguing is that it exclusively rests in cherry wood barrels for 12 or 18 months for the "Riserva" version.

The use of cherry wood barrels is a unique feature, as cherry wood is less commonly used due to its high evaporation rate. However, this method imparts distinctive notes and an extraordinary taste to the grappa. This grappa has an alcohol content of 37.5% and is available in bottles ranging from 35 to 70 centiliters, providing a range of options for enthusiasts of this traditional Italian beverage.

Country: Italy

Color: Amber

Region: Veneto

Grape varieties: Merlot, le Cabernet and Prosecco

Degree of alcohol: 37.5%

PRODUCER

Castagner Distillery

AGENCY

Agile, Wine & Spirits



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