

BERTA TRE SOLI TRE

Grappa Invecchiata

Grappa Berta Tre soli Tre is made from Nebbiano grapes from the Piedmont region. The distillation is done according to traditional methods using steam - draught copper pots. The resulting aqua vitae is first rested in stainless steel tanks and, once it begins to develop its organoleptic characteristics, it is transferred to oak casks for maturation for over 12 months.

Tasting notes

Aroma

Intense bouquet of black currant, apricots and maraschino cherries.

Taste

Silky and well balanced with notes of ripe fruit, dark chocolate and vanilla.