



BERTA TRE SOLI TRE

Grappa Invecchiata

Made from Nebbiano grapes from the Piedmont region. The distillation is done according to the traditional method using steam - draught copper pots, the aqua vitae obtained then rest into stainless steel pots and once it starts to show its organoleptic properties is transferred to oak casks for its 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.