

MONTANARO

DISTILLERIA FONDATA NEL 1885



3-YEAR-OLD BRANDY.

3-year-old Brandy, gold in colour, on the nose it is rich in dried fruit and spicy notes, on the palate it is elegant and warm, with a persistent and clean aftertaste.

RAW MATERIAL

From Val di Susa wines with a low alcoholic content, high acidity.

DISTILLATION AND PRODUCTION CYCLE

Distillate of wine.



Distilled according to the Montanaro traditional experience.



Aged in oak Slavonia barrels.

TASTING NOTES

The initial dried fruit aroma turns then into light spicy notes, typical of ageing Slavonian Oak barrels. It is an intense, severe and elegant distillate, which reconfirms also on the palate the mix between the freshness of the wine and the tannic of wood.



Deep golden yellow colour.



Intense, elegantly tannic.



Agreeable and clean.



OLD BRANDY

3 YEAR

% 40°

50 - 70 cl

