

CROCEDIMEZZO



ESTATE

GRAPPA DI VINACCE DI BRUNELLO

- TASTING NOTES -

The pulped grape skins produced after the delicate pressing of the must at the end of the fermentation process transmits its characteristic perfumes of Brunello to our grappa, creating a unique and unmistakable product.

Light refinement in small cherry wood barrels produce a special intensity of aromas, which together with a and not excessive alcohol content and complete transparency produces a soft and complete grappa able to satisfy the most sophisticated palate.

Always excellent, especially so after supper with friends, or in relaxing moments.

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ESTATE

ROSOLIO AI PETALI DI ROSA

- TASTING NOTES -

This typically feminine liqueur was very popular at the start of the last century and is once again regaining its popularity as a result of the efforts of our farm that endeavours to propose all that is tradition, custom and culture.

As such we can recommend this drink as a digestive and as a valid accompaniment to certain deserts, or even as a way of concluding an evening happily spent among good friends.

Prepared using the pulped grape skins of an of the Brunello produced on our farm, and bottled in ampules made from precious blown glass, this very special liqueur is a symbol of a timeless refinement that has always characterised our farm.