



CAMIGLIANO

Grappa di Brunello Ambrata

Scheda Grappa di Brunello Ambrata



DESCRIPTION

SCHEDA GRAPPA DI BRUNELLO AMBRATA

Characteristics: A brandy distilled from the pomace of Brunello di Montalcino fresh fermentation in small copper vats and then aged for several months in French Oak barrels of 225 liters in order to get that amber color, aroma, soft fruits and persistent flavor that make it unique and inimitable.



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