

Grappa Riserva Ducale Oro

An aged spirit whose quest lies in balancing the right alcohol level and respect for the pomace. Top production techniques and long barrel refinement have resulted in the elevation of fine Ruffino red wines.



POMACE

Selected pomace from Riserva Ducale Oro.

TASTING NOTES

Color: dark amber.

Aroma: notes of ripe fruit and citrus fruit peel with hints of almond and fine wood.

Tasting profile: warm and embracing on the palate, with dried figs and pastry finish.

METHOD OF PRODUCTION

Distilled in small copper boilers using discontinuous cycle method. Aged for 18 months in oak casks.

Alcohol content: 43%

FOOD PAIRINGS

Cakes, cookies and flavorful mature cheeses.

KEY POINTS

- Grappa Riserva Ducale Oro is the encounter between the distillery expertise of Berta and the winemaking tradition of Ruffino.
- The use of the same oak barrels used to store Riserva Ducale Oro imbues the Grappa Riserva Ducale Oro with the deep and elegant aromas typical of the Chianti Sangiovese.
- A great and traditional Tuscan spirit in a stylish and unique bottle.