





DATA SHEET:

VISUAL FEUTERS: LIGHT AND BRILLIANT COLOR

TASTE NOTES: CLEAN FRUIT SCENT

PROCESSING: PRODUCED FROM THE DISTILLATION OF BARBERA GRAPE VINACCE

VINACCE: THEY COME FROM THE ROERO AREA

BOTTLE:

ALCOHOL: 70 CL DISTILLATION: 40% VOL

IN RESPECT OF THE TRADITIONAL SYSTEM
OF PIEMONTES DISTILLATION