

Nardini Grappa Riserva 3 Anni

50% by vol 70 cl

Born at the beginning of the 1900s from an intuition of the Nardini Family, Grappa Riserva Nardini 3 anni is a precious distillate, enclosed in a packaging that enhances its natural refinement and historicity. Symbol of a unique capacity of continuous and enthusiastic innovation, Grappa Riserva Nardini rests for at least 3 years in Slavonian oak casks. The ageing process enriches its perfume and taste with subtle wood scents, giving it warmth, softness, elegance and a rounded taste simply perfect to be tasted neat after dinner at room temperature.

A UNIQUE, UNFORGETTABLE FLAVOR

Tasting notes: Fragrant, delicate and harmonious scent.

Colour: Transparent with amber tones.

Palate: Smooth, intense, enriched by the complex nuances of cask ageing.

Type of distillation: Pot Still, Bain-marie and Column.

Ageing: Aged for a minimum of 3 years in Slavonian oak casks

Serving suggestions: Perfect after an important meal; best served at room temperature.

