

Grappa Invecchiata di Bricco dell'Uccellone

Twenty years after the launch on the market of Barbera **Bricco dell'Uccellone**, we put together a project to create a wine distillate from its marc. The grappa we obtain in this way is aged for 3 years in barrels previously used for ageing wine.
Bottle 70 cl.
Alcohol by vol. 44°.

Tasting is exciting: its austere and elegant sensorial profile reveals the DNA of Barbera and the essence of Bricco dell'Uccellone.

The packaging, of this individually packed distillate, can also be transformed into a modern and functional photograph-holder, invented in syntony with the most advanced packaging criteria and sustainability principles aimed at giving a whole new value to the materials used.



“Braida”