



AURATUM XLV

GRAPPA DI BARBERA D'ASTI

AURATUM XLV is a dry grappa, 43% alcohol, made from Barbera marc from our own grapes, which are those used for the Barbera Superiore Mysterium.

Aged for 12 months in small oak barrels, this grappa releases intense fragrances with hints of liquorice. Grappa with a vigorous, dry taste.

Appellation

Grappa di Barbera

Production Area

Montemagno and Altavilla (Asti) - Monferrato

Variety: 100% Barbera

Alcohol content

43°, Dry grappa