

EVO

FUMO Grappa Riserva



The unique feature of FUMO is that it marries the strong, smoky personality of peat (pomace is smoked prior to distillation) with the smoothness of cherry wood. The Grappa is aged for almost four years in multiple wood barrels including cherry wood and some oak.

Tasting Notes :

Intense brown in color with amber glints. Elegant and complex aromas with sweet overtones of dried and ripe fruit: dates and raisins mixed with hazelnut, carob, tobacco, cinnamon, liquorice and vanilla. There are also undertones of spiced speck rinds. There is no alcoholic pungency on the nose. On the palate, persuasive and unique with overtones of ripe fruit, honey and vanilla. There is a surprising smoked flavour that appears after you swallow, creating a true culinary experience in your mouth. On the finish there is a significant presence of ripe plum, dried fruit and hints of spice. The alcoholic sensation is stimulating but soft and fascinating. Regal finish.

Grape Varieties :

Cabernet Sauvignon, Glera, and Incrocio Manzoni

Distillation Process :

Discontinuous bain-marie and direct steam distillation

Alcohol : 42%

