

# BRANDY

*over 12 years old*

*linea*  
DISTILLATI

The base wine is a monovarietal entirely from the 2003 vintage, a Montepulciano that was carefully selected in the vineyard, hand-picked, and vinified specifically for this brandy. This spirit was produced through diffusion distillation in a traditional single-batch pot still.

The passage of time, judicious use of small oak casks, and the magic of our distinctive local climate combine to yield a superb brandy.

## Production and ageing

this brandy was made in 2003 from a wine specifically produced for its production. In 2004, it was placed for ageing in medium-toast Allier oak Barrels, which had previously been used to mature Chardonnay, where it remained until 2012. It was then bottled and rested there for a further 3 years. Finally, after a full 12 years from harvest, our brandy is ready for being savoured.

## Appearance

pale amber.

## Bouquet

a refined note of toastiness, with floral overtones, hinting of vanilla, smooth spice, mixed nuts and dried fruit.

## Palate

Warm and enfolding, it immediately impresses with its smooth, velvety texture and aromatic complexity from lengthy ageing.

## Alcohol

43% vol.

## Serving temperature

16° - 18° C

SCHEDA TECNICA

