



VECCHIA ROMAGNA BRANDY

ORIGIN

GRAPES Trebbiano

ALCOHOL CONTENT

VINIFICATION

MATURATION The distillate is aged for over three years in small oak casks.

COLOUR Colour is clear, light amber with warm shades.

FRAGRANCE

TASTE The techniques of distillation and ageing create a perfectly harmonious bouquet and smooth taste. The character and smoothness of this brandy make it a perfect after meal drink. Excellent with a good espresso coffee.

RECOMMENDED WITH

SERVING TEMPERATURE At room temperature in a large brandy glass.

VINTAGE CLASSIFICATION

ACCOLADES

ORDER CODE 750ml LQBRA04

ORDER CODE 30ml LQBRA05 (minature)



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