



## 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% Vol.

	Bottle	Stopper	Capsule
COD. DISPOSAL	GL 70	LDPE 4	C/ALU 90
COLLECTION	GLASS	PLASTIC	ALUMINUM