

BIANCHI

LEONE BIANCHI - BRANDY EXTRA OLD

Warm and soft enveloping, the Bianchi brandy is dedicated to the founder Leone. It is obtained with an aging of at least 15 years in Slavonian oak tonneaux. Perfume of great finesse, with hints of spice and vanilla. Cantine Bianchi offers you a special package with a wooden box.

Raw material: Aquavite of wine

Production method: Continuous stills

Production process: Still with continuous method, with particular attention to the separation of the "heart" of the distillate from the impurities

Aging: original reserve dating back to 1984

Method: perpetual

Appearance: transparent and brilliant brown

Aromatic profile: ethereal, of great finesse, slightly smoky, with hints of dried fruit, chocolate and vanilla

Taste: warm, harmonious, soft and enveloping, full at the entrance and persistent.

Alcohol content: 45% vol.

Serving temperature: 20/22 degrees

It should be served in large balloons to be held in the hand so that the heat of the hand is transferred to the distillate.



70 cl

BIANCHI
CANTINE DAL 1950

Spirits