



## DISTILLATO 40°

### Brandy 40°



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This noble brandy of Maison Rinaldi is obtained by artisanal distillation, in antique alembic stills, of the Classic Method Reserve of Villa Rinaldi. The long finishing in French oak barriques gives the brandy a warm, amber colour.

### TASTING NOTES

#### Bouquet:

Floral with nuances of small flowers and fruity with notes of candied orange peel that rise to the more structured aromas of blond tobacco and cocoa.

Round and enveloping on the palate.

Heady when paired with dark chocolate.