



RINALDIPLUS 58°

Brandy

RinaldiPlus 58°

This is the noblest brandy from Maison Rinaldi, obtained by the artisanal distillation, in antique stills, of the best Classic Method Reserves of Villa Rinaldi.

RinaldiPlus 58° is aged for many years in oak barriques from the French Massif Central, which confer a warm, amber colour to this brandy.

TASTING NOTES

Bouquet:

Floral and fruity with notes of mallow leaves, mimosa flowers and ripe figs. Round on the palate with a finish of licorice leaves, Vietnamese chilli peppers and note of fresh ovuli mushrooms.

The perfect after-dinner touch .

