



Link do produto:

<https://www.casavalduga.com.br/en/produtos/brandies-en/?safra=xx>

BRANDY XX

Crafted from carefully selected grapes, Casa Valduga brandies reveal their full expression as they age in French oak barrels for 10, 15, or 20 years.

The XX-year Brandy was crafted from a selection of Trebbiano grapes from the family's vineyards. After producing the base white wine, the first distillation was carried out in a copper pot still through a slow process lasting 10 hours. Using the first distillate, a second slow distillation was performed, separating the head, heart, and tail of the liquid. The heart, the nectar, was then aged in French oak barrels to reach its fullest expression over 20 years.

Wine style: Distillate

Varietal: Trebbiano

Terroir: Vale dos Vinhedos

Temperatura de serviço: 18° a 25°C

Oak aging time: 20 years in French oak

Sight: Golden amber, clear and bright.

Nose: Striking aromatic intensity, with notes of chocolate and vanilla imparted by aging in oak barrels.

Palate: Smooth and pleasant, with nuances of almonds and hazelnuts.