



Grappa Barbaresco

The still dripping with must, the freshly-pressed skins, stems and seeds of grapes grown on DOCG vineyards located in Neive, Barbaresco, Trezzo, Treiso and Alba are immediately compressed into underground pits for a natural curing process that is able to extract all the aromas and flavours of the nebbiolo grapes.

Spirit exported to: USA



| Category: | Gı | rappa |
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Type: Barbaresco

Still type: Open Flame copper pot still

Distillation System: "Grappa distillata da ignari" (Grappa distilled by

unaware people) with the discontinuous method with direct fire and submerged pomace. The steam

generated from the distillation of pomace, enriched with alcohol-aromatic components, is condensed with subsequent fractional distillation of the phlegm in a copper column with 7 plates.

This procedure, perfected by Romano Levi and still strictly adhered to, ensures the perfect conservation of the aromatic components,

important for the organoleptic characteristics of

Grappa.

Vintage: Non-Vintage

Aging Containers: Classic Piedmontese casks

Container Size: 700 litres

Aging Before Bottling: 3 years

Closure: Synthetic cork

Alcohol: 42% vol.

Tasting Notes and Food Pairings

Tasting Notes: Light amber, Herbs, light wood and vanille at the

beginning, Taste equilibrated with long lasting note

of liquirizi and vanille

Serving Temperature: 15-17°C

Food Pairings: Chocolate, hazelnut, or amaretto desserts, as well

as spiced desserts in general