



Grappa Camomilla

Pomace of the great wines of Piedmont DOC-DOCG, comes from the Langhe, a place where the vine has found one of its highest expressions; the Grappa that results is a unique and exciting balance derived from curing in underground pits and a long period of aging in wood. Grappa chamomile is obtained by macerating directly fragrant chamomile flower heads with Langhe Nebbiolo Grappa, according to a recipe fortunately found in the diaries of Lidia Levi.

Spirit exported to: USA



Category:	Grappa
Type:	Camomilla

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: 4 years

Closure: Synthetic cork

Alcohol: 40% vol.

Tasting Notes and Food Pairings

Tasting Notes: Light yellow, with herbal and fresh flowers of

Camomile notes, soft and pleasant at the taste with long lasting Camomile note in a pure grappa

intensity.

Serving Temperature: 15-17°C

Food Pairings: Almond-based dessert or a simple crostata.

Cheeses, particularly herbed.