

GRAPPA DI BAROLO

A grappa made from the lees of nebbiolo from the production of our Barolo, distilled in a traditional pot still. Being aged in Slavonian oak barrels, it preserves the aromas and notes of the original wine. Full and velvety aromas and flavours.



GRAPE - Nebbiolo for Barolo

POMACE - Rocche dell'Annunziata, La Morra

DISTILLATION METHOD - After the pressing, the pomace of Nebbiolo is sent to a distillery, where it is processed in traditional copper steaming cauldrons. It preserves the aromas and flavours of the original grapes

TIME OF DISTILLATION - November

AGEING - In Slavonian oak barrels. The grappa takes a round texture and delicate dry scents. Powerful, expansive finish

TASTING NOTES - Straw yellow colour. Generous rich bouquet with flavours of ripe fruit. Mouth filling, lush, velvety texture

ALCOHOL - 43% by vol.

SIZE - Bottle 0.50 l