



GRAPPA GAIA & REY

Grappa made from fresh Chardonnay pomace from the Gaia & Rey vineyards in the communes of Treiso and Serralunga d'Alba.

Alcohol content: 45°

Distillation process: right after the fermentation, the fresh pomace is immediately distilled in a stainless steel alembic. Distillation happens at lower alcohol content and slowly in order to conserve all of the varietal characteristic and aromas. The pomace is warmed-up with increasing temperatures and the alcohol vapours from the pomace is funnelled into a distillation column with slow and cautious fractioning of the first and the last exhalations (the "heads" and the "tails") in order to keep only the more delicate "heart". At the start of this process, the grappa has an alcohol content of 70-75°. Before bottling, distilled water is added to bring the grappa to the alcohol level indicated on the label.

Distillation period: October

Characteristics: Crystal clear with herbaceous varietal aromas, warm and inviting. On the palate, it is full and round, with spicy notes that are accentuated in the long, lingering finish.