



GRAPPA DI BARBARESCO (CASTELLO DI BARBARESCO)

Grappa made from the pomace of Nebbiolo grapes from vineyards in Barbaresco.

Alcohol content: 42°

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: A very pleasant, bright, clear grappa. The nose has aromas of ripe fruit and dried fruit. On the palate, it is well integrated, with a lingering warm, spicy finish.