



WINEMAKING PHILOSOPHY

The secret to creating great distillates is simple: distillation of fresh marc from excellent quality, healthy and ripe grapes, using the traditional discontinuous steam method. This grappa is made from selected marc of Nebbiolo used to make Barolo.

The distilling process is followed by ageing in small oak casks for at least 12 months. During this maturing process, the aroma and flavour merge and the product acquires smoothness, a complex and characteristic scent, velvety flavour and its unmistakable straw yellow colour.

TASTING NOTES

Colour: amber yellow

Bouquet: complex, with scents of vanilla, toasted almonds and cocoa, characterised by outstanding finesse

Palate: full, smooth and persistent, with good body

OTHER INFORMATION

Grape variety: the marc of Nebbiolo for Barolo

Alcohol: 43.0% vol.

Serving temperature: 18 -20° C

