



GRAPPA DI BAROLO

Ingredients: fermented Nebbiolo pomace for Barolo from the Castellero vineyard.

Distillation: the pomace is distilled with traditional discontinuous steam alembics.

Maturation and fining: 12 months in 500 l. tonneaux.

Organoleptic characteristics:

COLOR: golden yellow with amber hues.

NOSE: intense, characteristic of distilled Nebbiolo.

MOUTH: soft and persistent.

Food pairings: perfect at the end of a meal due to its digestive properties.

Serving suggestion: serve at 14 °C.