



## 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 suggestions:** serve at 14 °C.