



Grappa

SIGHT

Limpid

NOSE

Fine and clean

TASTE

Harmonious with great personality, fragrant and quite persistent.

SERVING

temperature 10-12° C, in colourless 120 ml tulip-shaped glasses with open rims

ABV

45% Vol.

PRODUCTION TECHNIQUE

Obtained from the marc of Nebbiolo grapes, grown by the members of the cooperative in the area of production of Carema; marcs are distilled immediately after collection in order to preserve the delicate scents and aromas in the grappa, the ones which characterize the specific vine

Extraction from the alembic occurs when ABV is 73° alcool.

Nebbiolo grappa is left to rest in steel vats for approximately 6 months before being diluted and bottled.