

# Grappa Sperss

Grapes  
Nebbiolo

Winery  
Gaja, Piedmont

Alcohol by volume  
45%

## Distillation Process

The fresh pomace from the wine (the solid remains of the grape – skins, pulp, seeds and stems of the fruit) is immediately distilled after fermentation ends. Distillation happens slowly in order to conserve all of the varietal characteristics and aromas of the pomace. The alcohol vapours are then funnelled into a distillation column as the pomace is slowly warmed and the distillate is divided into 3 parts, the head, the heart and the tail. The Grappa is obtained by selecting the heart, i.e. the middle part of the distillation, and discarding the head and tail. The spirit is then aged for just the right amount of time in barrel to add texture and give the distinctive warm caramel hue. 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.

## Characteristics

A delicate golden colour and attractive aromas of ripe fruits, hazelnuts and raisins. Beautifully rounded, it has a balanced body and a long full finish.

## Serving Suggestion

Enjoy in the classic way after a meal as the perfect digestivo.

or in the following cocktail

### “Sun”

4/10 Grappa Sperss  
3/10 Triple Sec  
2/10 Orange liqueur  
1/10 Strawberry syrup  
Bitters  
Ice cubes  
Garnish: Orange slice

