

Grappa di Barbaresco

Grapes
Nebbiolo

Winery
Gaja, Piedmont

Alcohol by volume
42%

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. 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

Bright clear and crispy with aromas of ripe dried fruit. The beautifully integrated palate has warm spicy notes and a long lingering finish.

Serving Suggestion

Why not enjoy in an Italian Coffee?

- 4 cl Grappa Barbaresco
- 9 cl hot coffee
- 3 cl fresh cream
- 1 tea spoon cane sugar

