



MARCHESI DI BAROLO
Antiche Cantine in Barolo

TYPE:

Distillate of pressed grape pomace

GRAPE VARIETY OF ORIGIN:

100% Nebbiolo

PRODUCTION AREA:

This grappa is distilled from the marc of grapes grown on the finest hills in the area where Barolo wine is traditionally produced.

PRODUCTION METHOD:

Following soft pressing, while the pomace still contains a substantial percentage of wine, it is immediately transported to the distillers, placed in small copper batch stills and distilled through indirect exposure to steam.

REFINEMENT:

After refinement at full strength for no less than 12 months in small 225 liter (60 U.S. gallons) French oak barrels (Allier and Tronçais), the alcohol level is reduced to 42% alcohol by volume. The grappa is then bottled.

ORGANOLEPTIC CHARACTERISTICS:

The color is antique-gold yellow with vivid amber reflections. It has a characteristic aroma of a Nebbiolo distilled beverage with clear toasted wood and vanilla scents, due to the refinement in oak barrels.

SERVING SUGGESTIONS:

This classic after-dinner drink also livens up relaxing moments, whether alone or in the company of friends.

SERVING TEMPERATURE:

18° C (64° F)

STORAGE:

Like all distilled beverages, this grappa presents no special issues in terms of storage. In fact, its organoleptic characteristics will only improve over time. Keep the bottle in an upright position.

