



**MARCHESI DI BAROLO**  
*Antiche Cantine in Barolo*

**TYPE:**

Distillate of pressed grape pomace

**GRAPE VARIETY OF ORIGIN:**

100% Moscato

**PRODUCTION AREA:**

This grappa is distilled from the marc of grapes grown on the finest hills in the area where Moscato d'Asti is traditionally produced.

**PRODUCTION METHOD:**

After the soft pressing of the grapes, the pomace, still unfermented, is immediately sent to the distillery for storage and fermentation. Then the marc is placed in small copper batch stills and distilled through indirect exposure to steam.

**REFINEMENT:**

After a long fining at full strength in small wooden barrels, the alcohol level is reduced to 42% alcohol by volume. The grappa is then bottled.

**ORGANOLEPTIC CHARACTERISTICS:**

The color is amber-yellow, tending to copper-yellow. It has a characteristic aroma with remarkably intense and penetrating Moscato scents. The soft taste is full, warm, harmonious and it has an extremely persistent finish.

**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 sensory characteristics will only improve over time. Keep the bottle in an upright position.

