

GRAPPA DI VALTELLINA

GRAPE VARIETIES: pomace of dried Nebbiolo

GROWING LOCATION: selection of thinnest bunches in the best vineyard areas of Valtellina Superiore DOCG

VINEYARD POSITION AND ALTITUDE: between 350 and 550 m above the sea level southern exposure

SOIL: sand (80%), silt 20%, no limestone. High content of granite rock

VINE-TRAINING SYSTEM: guyot

ALCOHOL CONTENT: 40%



TECHNICAL PROFILE:

Distillation: it is produced by distilling the pomace of dried Nebbiolo grapes.

The distillation is carried out with head and tail cutting in special, unique stills; it proceeds very slowly in order to allow the volatile components responsible for its perfumes to evaporate properly and then condense, while keeping the precious organoleptic characteristics of the Nebbiolo grape variety intact. The resulting grappa is extremely precious and limited, obtained from one single particularly good harvest and numbered, strictly depending on the grape harvest of a particular year.

TASTING NOTES:

Characterized by scents and aromas typical of Nebbiolo grapes, it is a crystal clear, elegant and refined Grappa.