

## GRAPPA DI BAROLO CANNUBI

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This precious Barolo grappa is obtained from direct distillation of the pomace from vinification of grapes used to produce Barolo DOCG Cannubi.

The production process is artisanal: the fermented pomace is directly distilled in a discontinuous system steam boiler. The resulting liqueur is placed in oak barrels to age for at least twelve months. The result is a grappa produced in very limited quantities (only 500 bottles per year), which incorporates the characteristics of the grape and the vineyard of origin, combining finesse with pleasantness and elegance with great complexity.

**Sensory profile:** deep amber colour Ample, intense aroma of dried fruit, hay, coconut and white pepper. The flavour is warm and complex, rich, harmonious and velvety.

**Suggested pairings:** a delightful accompaniment to chocolate petit fours and after-dinner conversation.

**Recommended serving temperature:** 14-16°C

