



TENUTA CARRETTA

A PIOBESI D'ALBA DAL 1467



Cannubi

Grappa di Barolo

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

It is an artisanal production. The fermented pomace is directly distilled in a steam boiler using a discontinuous distillation method and the resulting liquor is casked in oak barrels for at least 12 months. The result is a limited-production grappa (only 500 bottles each year) that retains the characteristics of the grapes and the vines of origin, combining finesse with drinkability and an elegant complexity.

Grape: pomace of nebbiolo from Barolo DOCG Cannubi.

Refining: in oak barrel.

Colour: dark amber.

Aroma: intense and wide ranging, with dried fruit, hay, coconut and white pepper

Taste: warm, complex, rich and harmonic.

TENUTA CARRETTA

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