

## GRAPPA DI BAROLO

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This precious distillate is obtained from the pomace of Nebbiolo grapes used for Barolo, distilled with the classic discontinuous steam method in small copper boilers. The subsequent long stay in wood harmonises the flavours and enhances the characteristics of the varietal of origin, creating a distillate of great complexity and structure, an ensemble of mellow gustatory richness.

**Sensory profile:** the colour is deep gold, the aroma is broad, of dried fruit, mountain hay and coconut; the flavour is warm, persistent and pleasantly dry, with great balance.

**Suggested pairings:** excellent at the end of a meal and as an accompaniment to chocolate petit fours.

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

