



GRAPPA COSTA RUSSI

Grappa from pomace of Nebbiolo grapes of the Costa Russi vineyard in Barbaresco.

Alcohol content: 45°

Distillation process: right after the fermentation, the fresh pomace is immediately distilled in a stainless steel alembic. The distillation happens at lower alcohol content and slowly in order to conserve all of the varietal characteristic and aromas. The pomace is warmed-up with increasing temperatures and the alcohol vapours from the pomace is funnelled into a distillation column with slow and cautious fractioning of the first and the last exhalations (the "heads" and the "tails") in order to keep only the more delicate "heart". At the end of this process, the grappa has an alcohol content of 70-75°. The grappa is then refined in small barrels made of four different types of wood: acacia, juniper, oak and birch. After one year in wood, distilled water is added to bring the grappa to the alcohol level indicated on the label.

Distillation period: October

Characteristics: Golden colour with aromas that bring to mind a typical Piedmonts autumn – mushrooms, hazelnuts, straw, grapes, raisins and blackberries - with a hint of bittersweet chocolate. On the palate, it is well balanced and elegant.

GAJA 2010