

# GRAPPA

DEL PRESIDENTE  
DI BARBERA



## A LITTLE HISTORY

Grappa is a unique Italian drink. Traditionally, it is produced with marc, the noble residue of the vinification process. Grappa has existed since the Middle Ages but its history has even deeper roots.

From the ancient Egyptians to the alchemists of the Mediterranean and our own tables, grappa is not just a perfect and elegant way to round off a good Italian meal, it is also a symbol of the magic and mystery that, for centuries, have been associated with the production of spirits in Europe. It is no coincidence that wizards were often depicted alongside stills, the instruments used for distillation to this day.

Today, grappa is a distilled beverage with an alcohol content ranging from 37.5% to 60% by volume. The distillation of single-variety marc is a relatively modern tradition that arose in the Asti region in the nineteen seventies.

After distillation, the grappa obtained can be aged in barriques, taking on the classic straw-yellow colour, or placed in steel tanks to settle and then in 0.70 litre glass bottles for around six months. The taste profile of grappa depends on the grape variety but, in general, grappa is strong and dry.

## OUR GRAPPA

It is a classic white grappa obtained from the pure marc of only Barbera grapes from the most suitable areas. It draws its aromas from the vine and they are intense and complex with a prevalence of fruity aromas. The taste is dry, very dry. The marc, after pressing, is passed into the traditional "steam stills", keeping the aromas and scents of the original wine intact.

## TASTING NOTES

Crystalline white and transparent, our grappa stands out for the typical elegant and harmonious fruity notes of the vine. It remains soft and delicate in the mouth and savoury on the palate with a balanced and intense fruity tang.

**VINE OF ORIGIN AND PROVENANCE:** Barbera marc.

**REFINEMENT:** 6 - 8 months in steel.

**ALCOHOL CONTENT:** 40% vol.

**SERVING TEMPERATURE:** 8 - 15 °C.

**SIZE:** 0,70 l.



CAMPAIGN FINANCED ACCORDING  
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO