

GRAPPA

DEL PRESIDENTE DI NEBBIOLO

INVECCHIATA



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

Nebbiolo delle Langhe is a single-variety grappa produced with marc, carefully selected and slowly distilled according to the “discontinuous” method and aged in oak casks. On tasting, this grappa develops floral and fruity notes, a harmonious, elegant taste with great intensity.

TASTING NOTES

Yellow amber in colour, this grappa is full-bodied, complex and elegant. Freshness and the typical aromas of the vine combine on the palate with soft, complex notes of vanilla.

VINE OF ORIGIN AND PROVENANCE: Nebbiolo marc.

REFINEMENT: In oak barriques for 5 years.

ALCOHOL CONTENT: 40% vol.

SERVING TEMPERATURE: 18 °C.

SIZE: 0,70 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO