

# MONTANARO

DISTILLERIA FONDATA NEL 1885

## 01 LE GRAPPE: GLI OMETTI

### TYPICAL AROMAS OF THE GRAPE OF ORIGINAL WINE.

It is clear and colourless, full and intense to the taste with hints of undergrowth already present on the nose.

### RAW MATERIAL

Pure selected Barbera grape marcs only.

### DISTILLATION AND PRODUCTION CYCLE

Batch (discontinuous) distillation in small copper boiler and separation of good alcohol from methyl alcohol using double column.



Distilled according to the Montanaro traditional method: alembics in copper steam powered.



Refinement in stainless steel.

### TASTING NOTES

grappa with an intense rich aroma that anticipates the very dry, clean and full flavour.



Colourless, limpid and crystalline.



Intense, delicately floral, fresh.



Velvety, persistent and dry.



## GRAPPA DI BARBERA DI PURA VINACCIA

% 43°

50 - 70 cl

