

MONTANARO

DISTILLERIA FONDATA NEL 1885

LE GRAPPE: GLI OMETTI

GRAPPA MADE FROM SELECTED PURE "NEBBIOLO DA BAROLO" GRAPE MARCS ONLY.

Refined in oak barrels to merge aroma and flavour. This Grappa acquires smoothness, perfume, a velvety flavour and unmistakable straw colour.

RAW MATERIAL

Pure selected Nebbiolo da Barolo grape marcs only.

DISTILLATION AND PRODUCTION CYCLE

By 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: originals alembics in copper steam powerd.



Refinement in oak barrels for about 24-30 months.

TASTING NOTES



Straw-coloured.



Intense and delicate with soft spicy notes.



Soft texture and intense taste, persistent, velvety and balanced with harmonic woody notes.



GRAPPA DI BAROLO DI PURA VINACCIA

% 43°

50 - 70 cl

