

# MONTANARO

DISTILLERIA FONDATA NEL 1885

01 LE GRAPPE: I TESORI



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GRAPPA DI BAROLO  
MILLESIMATA



# MONTANARO

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## LE GRAPPE: I TESORI

### THE BEST VINTAGES OF “NEBBIOLO DA BAROLO” ARE MATURED IN OLD OAK BARRELS THAT ARE CENTURIES OLD.

This grappa has intense shades and warm tones of bright amber. The scent that is perceived before tasting it is profound and intense. There are light fruity notes and more marked spicy notes typical of aged Barolo. However the emotion of aromas that are developed while sipping the distillate. It has a harmonious perfume, the fruity notes develop in spicy notes such as tobacco, cinnamon as well as the toasted flavours typical of the ageing process using oak barrels.

#### RAW MATERIAL

Pure selected Barolo Nebbiolo grape marcs only.

#### DISTILLATION AND PRODUCTION CYCLE

By batch (discontinuous) distillation in small copper boiler powered by steam , and separation of good alcohol from methyl alcohol using double columns.



Distilled according to the Montanaro traditional method.



Left in oak barrels for 18-20 years.

#### TASTING NOTES

Very intense and persistent grappa, complex with light fruity notes and more intense spicy notes typical of long aging.



Intense amber colour.



Light fruity notes, more marked spicy notes.



Complex, embracing and very intense.

### GRAPPA DI BAROLO MILLESIMATA

% 43°

50 - 70 cl

