

# MONTANARO

DISTILLERIA FONDATA NEL 1885

## 01 LE GRAPPE: GLI OMETTI

**WHITE GRAPPA OBTAINED FROM PURE NEBBIOLO GRAPE MARCS FROM THE LANGHE ARE.**

It is bottled very young, demonstrating a conquest in through the pureness of perfumes and aromas and the sharp, fres and elegant taste..

### RAW MATERIAL

Pure Nebbiolo of Langhe area grape marcs.

### 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: steam alembics in copper.



Refinement in stainless steel.

### TASTING NOTES

Grappa with a fine aroma and a good complexity. Classic and clean flavour.



Clear.



Dry and very intense.



Dry and clean.



## GRAPPA DI NEBBIOLO DI PURA VINACCIA

% 43°

50 - 70 cl

