

Grappa di Barolo Cannubi 2013



VARIETY: Nebbiolo from Barolo MGA Cannubi.

ALCOHOL: 51 % vol.

SIZE: 70 cl.

AGING: The delicate discontinuous distillation process using bain-marie and the slow aging in French oak barrels previously used for white wines aim to enhance the distinctive aromatic profile of Cannubi.

TASTING NOTES: This rare single-vineyard Grappa di Barolo is fruit of the careful selection of grape pomace sourced exclusively from the Cannubi MGA, the oldest and most prestigious of the entire denomination. An exceptionally elegant distillate, where fruity scents build deep flavors softened by balsamic notes and hints of spices, revealing a sumptuous and extremely persistent body.

SAMPLEE: 1,268 bottles.

PACKAGING: Elegant wooden box.