MAROLO
DISTILLERIA

Grappa di Barbaresco Rabajà - Vendemmia 2006

VARIETY: Nebbiolo from Barbaresco

ALCOHOL: 45% vol.

SIZE: 70cl.

AGING: 12 years in little oak barrels

DESCRIPTION: The Grappa di Barbaresco Rabajà's uniqueness is rooted in the vineyards from which it is made. Rabajà is regarded as mythical place for wine. Those who cultivate vines have developed a meticulous and almost "maniacal" level of attention and care. Each vineyard is managed to the highest standards of sustainability. Picked fresh and delivered directly from the winemakers, the pomace receives the most scrupulous attention. It is distilled entirely by a manually-operated bain-marie still, slowly in order to extracting the strength and power of the original aromas. Grappa di Rabajà 2006 is purposefully aged to preserve the characteristics of its terroir. It has a soft and velvety mouthfeel, the body structured by an enveloping alcohol. Warm in the mouth and fine in the nose, there is an immediate presence of the fresh and fruity notes.

BOTTLES: reserve of 1835 bottles produced and bottled in 2018.

PACKAGING: every bottle is sold in an elegant luxury box.

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