



**MARCHESI DI BAROLO**  
*Antiche Cantine in Barolo*

**TYPE:**

Distillate of pressed grape pomace

**GRAPE VARIETY OF ORIGIN:**

100% Nebbiolo

**PRODUCTION AREA:**

This grappa is distilled from the marc of grapes grown on the finest hills in the area where Barolo wine is traditionally produced.

**PRODUCTION METHOD:**

Following soft pressing, while the pomace still contains a substantial percentage of wine, it is immediately transported to the distillers, placed in small copper batch stills and distilled through indirect exposure to steam.

**REFINEMENT:**

After a brief fining of 6 months at full strength (78% Vol.) in small stainless steel tanks, the alcohol level is reduced to 42% alcohol by volume. The grappa is then bottled.

**ORGANOLEPTIC CHARACTERISTICS:**

The color is bright white and transparent. It has a characteristic aroma that is intense and penetrating. Its strong taste is full, warm, dry and it has a lingering finish.

**SERVING SUGGESTIONS:**

This classic after-dinner drink also livens up relaxing moments, whether alone or in the company of friends.

**SERVING TEMPERATURE:**

18° C (64° F)

**STORAGE:**

Like all distilled beverages, this grappa presents no special issues in terms of storage. In fact, its organoleptic characteristics will only improve over time. Keep the bottle in an upright position.

