

GRAPPA DI BARBARESCO



We have chosen to work with the Sibona distillery, which has the traditional no. "1" distillation license, synonymous with quality, experience and research. For our marcs, we want the best possible process to produce a true, hand-crafted **Barbaresco Grappa**

GRAPE VARIETY

Marcs from grapes used to make Barbaresco wine.

DISTILLATION AND ELEVAGE

Fresh marcs arrive in the distillery and distillation begins the same day to capture maximum aromas and fragrance. The grappa is produced via continuous-cycle steam distillation.

WHEN

Savour the charming nuances of this grappa at any moment. Grappa has a long life: once open, store in a cool dry place away from light.

CLASSIC PAIRING

Unforgettable in or with coffee, with dark chocolate and biscuits.



ORIGIN

Exclusively from the marc of our grapes



PRESENTATION

Available format: 0.50 l
Alcohol content 42% by volume depending on the vintage
This classic white, unaged grappa is crystal-clear with an intense nose and spice notes. Vigorous and dry on the palate.



HOW

Store in a dark, dry place at constant temperature, below 20° C. Serve at 18° C in a tulip glass with a small nearly round bowl and straight sides. Pour only a small amount to allow space for aromas to develop.



UNUSUAL PAIRING

A daring combination with Gorgonzola, with chestnut mousse or sipped with a cigar.



ADRIANO
MARCO e VITTORIO

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