



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Grappa Barolo

The still dripping with must, the freshly-pressed skins, stems and seeds of grapes grown on DOCG vineyards located in Neive, Barbaresco, Trezzo, Treiso and Alba are immediately compressed into underground pits for a natural curing process that is able to extract all the aromas and flavours of the nebbiolo grapes.

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**Spirit exported to:** USA

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## Distillery & Aging

Category:

Grappa

Type:

Barolo

Still type:

Open Flame copper pot still

Distillation System:	“Grappa distillata da ignari” (Grappa distilled by unaware people) with the discontinuous method with direct fire and submerged pomace. The steam generated from the distillation of pomace, enriched with alcohol-aromatic components, is condensed with subsequent fractional distillation of the phlegm in a copper column with 7 plates. This procedure, perfected by Romano Levi and still strictly adhered to, ensures the perfect conservation of the aromatic components, important for the organoleptic characteristics of Grappa.
Vintage:	Non-Vintage
Aging Containers:	Classic Piedmontese casks
Container Size:	700 litres
Aging Before Bottling:	4 years
Closure:	Synthetic cork
Alcohol:	42% vol.



## Tasting Notes and Food Pairings

Tasting Notes:	Light to medium amber,intense tobacco and light chocolate, with initial note of wood and light vanille.
Serving Temperature:	15-17°C
Food Pairings:	Chocolate, hazelnut, or amaretto desserts, as well as spiced desserts in general