



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



## Grappa Camomilla

Pomace of the great wines of Piedmont DOC-DOCG, comes from the Langhe, a place where the vine has found one of its highest expressions; the Grappa that results is a unique and exciting balance derived from curing in underground pits and a long period of aging in wood. Grappa chamomile is obtained by macerating directly fragrant chamomile flower heads with Langhe Nebbiolo Grappa, according to a recipe fortunately found in the diaries of Lidia Levi.

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**Spirit exported to:** USA

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## Distillery & Aging

Category:

Grappa

Type:

Camomilla

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:	40% vol.



## Tasting Notes and Food Pairings

Tasting Notes:	Light yellow, with herbal and fresh flowers of Camomile notes, soft and pleasant at the taste with long lasting Camomile note in a pure grappa intensity.
Serving Temperature:	15-17°C
Food Pairings:	Almond-based dessert or a simple crostata. Cheeses, particularly herbed.