



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



## Grappa Moscato

The still dripping with must, the freshly-pressed skins, stems and seeds of grapes grown in the DOCG Moscato d'Asti wine-growing villages of Neive, Trezzo and Treiso are left to ferment following an old Serafino Levi recipe, and then immediately distilled to extract the classic aroma and fruity flavour of the grapes.

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**Spirit exported to:** USA

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## Distillery & Aging

Category:

Grappa

Type:

Moscato

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:	2011
Aging Containers:	Barrique
Container Size:	220 litres
Aging Before Bottling:	6 months
Closure:	Synthetic cork
Alcohol:	40% vol.



## Tasting Notes and Food Pairings

Tasting Notes:	Light yellow, Fruity at the nose with intense aroma of Moscato grape, light sweet and full of body at the taste
Serving Temperature:	15-17°C
Food Pairings:	Almond-based dessert or a simple crostata. Cheeses, particularly herbed.