



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



## Grappa Paglierina

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

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**Spirit exported to:** USA

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## Distillery & Aging

Category: Grappa

Type: Bianca

Still type: Open Flame copper pot still

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|------------------------|---|
| 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:               | 45% vol.  |

## Tasting Notes and Food Pairings

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|----------------------|--|
| Tasting Notes:       | Dark Amber, strong wood and herbl notes, with a long lasting tobacco and chocolate taste |
| Serving Temperature: | 15-17°C  |
| Food Pairings:       | Almond-based dessert or a simple crostata. Cheeses, particularly herbed.                 |