COLLEZIONE
DELL'ALCHIMISTA
Trussoni

GRAPPA DI
BAROLO 2004

THE BEST VINTAGES OF NEBBIOLO DA BAROLO GRAPES, LEFT TO REST IN CENTURIES-OLD OAK BARRELS

It has a bright amber yellow color, with intense hints and warm tones. The aroma that can be perceived before tasting it is rotund and intense. We can feel light fruity notes and more marked spicy notes, which are typical of aged Barolo. However, the emotion mostly comes from the aromas which are largely developing when sipping the distillate. We can perceive the complexity and harmony that we had experienced in the bouquet. The fruity aroma shifts towards particular spicy notes, such as tobacco and cinnamon, as well as more toasted notes, which are typical of a long ageing in big barrels.

THE RAW MATERIAL

Pure pomace of Nebbiolo da Barolo grapes.

DISTILLATION AND PRODUCTION

Discontinuous distillation in small copper boilers and demethylation with double column.

TASTING NOTES

Very intense, persistent and complex grappa, with light fruity notes and more intense spicy notes which are typical of a long ageing.
Color: intense amber yellow color.
To the nose: light fruity notes, more marked spicy notes.
To the palate: complex, rotund and very intense.

ALCOHOLIC CONTENT

45%

FORMATS

50 cl