AGRICOLA
Brandini
LA MORRA

Grappa al Nebbiolo

GRAPE VARIETY: Nebbiolo

ORIGIN: Langhe and Roero districts of
Monforte d'Alba, Dogliani, Serralunga d'Alba, and Vezza d'Alba.

DISTILLATION SYSTEM: Distillation of pomace in a continuous still with steam heating. Subsequent fractional distillation in two copper columns with a total of 33 plates. The distillate obtained is approximately 75-80% alcohol by volume and is brought to the desired strength by adding pure, softened drinking water.

TYPE OF GRAPPA: Young. Flavored with infusion of apricot wood for 2-3 months.

AGEING: Aged for 12 months in steel barrels.

ALCOHOL CONTENT: 43% by volume.

TASTING NOTES: Appearance - Clear, bright, intense gold color.
Aroma - Intense, elegantly complex bouquet, hints of ripe fruit and floral notes of wilted rose and violet, sweet tobacco, hints of chestnut honey, light hints of dried apricot. Taste/Nose - Softly rounded, full and vigorous flavor, elegantly persistent and harmonious, pleasant aftertaste of plum, apricot, sweet spices, honey.

FORMAT: 0,70 l

STORAGE RECOMMENDATIONS BEFORE CONSUMPTION:
Stand upright, in the dark, in a cool environment, avoiding sudden changes in temperature.

SERVING TEMPERATURE: Recommended at 16–18 °C.

PAIRINGS: On its own at the end of a meal as a digestif.
An interesting pairing with very aged, spicy or blue cheeses, as well as smoked or very spicy cured meats.
A pleasant pairing with desserts, especially chocolate, particularly dark chocolate, cocoa-based desserts, biscuits with dried fruit such as hazelnuts, pistachios, walnuts, and almonds, and with simple dried fruit, particularly raisins, chestnuts, dates, and dried figs.