AGRICOLA
Brandini
LA MORRA

Grappa al Miele

GRAPE VARIETY: Dolcetto

ORIGIN: Langhe, Monforte d'Alba, Dogliani, and Serralunga d'Alba areas.

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. 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 drinking strength by adding pure, softened drinking water.

TYPE OF GRAPPA: Young.

AGEING: Aged for 24-36 months in steel tanks, then combined with wildflower and Roero dandelion honey and left to rest for at least 90 days. After decanting and filtering, the grappa is bottled for consumption.

HONEY: Honey from the pollen of dandelion flowers from the meadows of Roero.

ALCOHOL CONTENT: 40% by volume.

TASTING NOTES: Appearance - Clear, bright, pale straw yellow color. Aroma - Intense, finely complex bouquet, fragrances of high hill honey, fruity and floral notes, hints of dried fruit. Taste/Aroma - Soft and enveloping, full and velvety, elegantly persistent and harmonious, pleasant hints of fresh honey and dried fruit. Taste/Nose – Soft and enveloping flavor, full and velvety, elegantly persistent and harmonious, pleasant hints of fresh honey and dried fruit.

FORMAT: 0,70 l

STORAGE RECOMMENDATIONS BEFORE CONSUMPTION: Store upright, in a dark, cool place, avoiding sudden changes in temperature.

SERVING TEMPERATURE: Recommended at 10–14 °C. Also excellent ice cold. Diluted in boiling milk, it is an excellent remedy for winter ailments (flu, colds) and a pleasant pick-me-up on cold days. Added to herbal teas (10–15%), it is ideal for treating laryngitis.

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.