COLLEZIONE
DELL'ALCHIMISTA
Trussoni

GRAPPA DI
BAROLO CANNUBI

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THIS UNIQUE GRAPPA IS DISTILLED FROM THE NEBBIOLO DA BAROLO POMACE, COMING FROM THE FAMOUS CANNUBI "CRU"

The characteristic which makes it one of the finest grappas from our production is the extreme finesse and intensity, perceivable to the nose, and the cleanness and elegance in the mouth. A liquid with a golden color, it is soft, velvety, sweet and delicate to the palate.

The first tasting impact reveals notes of dried fruit and jam. The ageing in Slavonian oak barrels for 4-5 years expresses itself with a golden yellow color, typical of wood-aged distillates, whereas in the mouth it is perceived with typical notes of toasted wood.

THE RAW MATERIAL
Pomace of Nebbiolo da Barolo grapes, coming from the Cannubi "cru".

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

TASTING NOTES
Color: intense golden yellow color.
To the nose: delicate, fine.
To the palate: soft, velvety, sweet.

ALCOHOLIC CONTENT
43%

FORMATS
50 CL