COLLEZIONE
DELL'ALCHIMISTA
Trussoni

GRAPPA DI

BAROLO

DISTILLED IN SMALL
COPPER BOILERS

GRAPPA OBTAINED FROM POMACE OF NEBBIOLO DA BAROLO GRAPES

The aroma and taste of this grappa, left to rest in oak barrels, are merged in a soft and velvety product, with a unique light straw yellow color.

THE RAW MATERIAL

Pure pomace of Nebbiolo da Barolo grapes.

DISTILLATION AND PRODUCTION

Discontinuous distillation in small copper boilers and demethylation with double column. Ageing in wood barrels for nearly 24 months.

TASTING NOTES

Color: light straw yellow color.
To the nose: intense, delicate, stratified, with soft spicy notes.
To the palate: soft structure and intense, persistent, velvety and well-balanced flavor, with harmonious woody notes which blend with elegant floral notes, typical of its vineyard of origin.

ALCOHOLIC CONTENT

43%

FORMATS

70 CL