



PRODUTTORI del BARBARESCO

SOCIETÀ AGRICOLA COOPERATIVA

THE GRAPPA

GRAPPA INVECCHIATA DI BARBARESCO

Spirit: Grappa di Barbaresco

Grape variety: 100% Nebbiolo

Vineyard: blend of different vineyards
in the Barbaresco area

Origin: Nebbiolo pomaces

Skins: gently pressed after 30 days of
maceration and immediately distilled

Distillation: steam pot under vacuum
at 75° celsius

Alcohol: 42% at bottling (out of the pot at
75% than distilled water is added)

Ageing: one year in small new oak barrels

Total production: approx. 10.000 bottles
per year

How to serve it: a shot at the end of a meal,
topping icecreams or in cocktails preparation



Produttori del Barbaresco s.a.c.

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