



Grappa di Nebbiolo

Made from the pomace of delicately raisined Nebbiolo grapes, Triacca Nebbiolo Grappa is dedicated to our Uncle Geni, present with all his wisdom and experience for two generations in our family-run company.

— **BRAND**

La Gatta

— **INGREDIENTS**

The pomace of freshly pressed Nebbiolo grapes, raisined on the vine for the production of Prestige

— **AREA OF PRODUCTION**

Region: Lombardy
Province: Sondrio
Municipalities: Tirano and Bianzone

— **GRAPE BLEND**

Nebbiolo

— **YIELD**

8%, i.e. 8 litres of grappa per 100 kg of pomace

— **METHOD**

Freshly pressed pomace is heated to 65°C so that the alcohol evaporates, but not the water. It then cooled and forms a liquid with a high alcohol content, which is distilled once more, then diluted at 42°C with demineralised water

— **AGEING**

In stainless steel barrels for 12 months and in the bottle for 3 months

— **ALCOHOL CONTENT**

45% vol

— **LONGEVITY**

Unlimited

— **TASTING NOTES**

Crystalline and limpid in colour, on the nose it unveils spicy and dried mushroom notes; in the mouth it presents a clean-bodied and delicate flavour, with subtle yellow plum notes

— **COLOUR**

Crystalline and limpid

— **SERVING SUGGESTIONS**

Ideal served at the end of any meal

— **SERVING TEMPERATURE**

Slightly fresh

— **SIZE**

50cl