



## GRAPPA DI BARBARESCO

The grappa private collection of the founder Trussoni dates its ancient roots back to 1885. It was commissioned by Francesco Trussoni, master of stills in Gallo d'Alba. He had the brilliant idea of creating Grappa di Barolo, the first single-varietal grappa in history. It was his daughter Angela Trussoni who fine-tuned the production processes by adopting steam stills, which are still used today.

Grappas from Distilleria Trussoni are obtained through the distillation of the pomace of different Piedmontese noble wines, the most important of them being Barolo. The pomace is selected and stored with scrupulous attention during the months of distillation, in order to preserve the aromas and scents of the original vineyard. This valuable raw material is provided by trusted and historical farmers from the neighboring municipalities of the Barolo area, such as Serralunga, La Morra, Monforte, Barolo, Grinzane Cavour, Castiglione Falletto, Novello, Diano d'Alba, and municipalities located in the Roero area. These are magical places, which are famously well suited to the production of great wines.

### THE RAW MATERIAL

Pure, fine pomace of Nebbiolo da Barbaresco grapes.

### DISTILLATION AND PRODUCTION

Discontinuous distillation in small copper boilers and demethylation with double column. Aging in steel and in bottle.

### TASTING NOTES

A grappa that immediately expresses the elegance of its vineyard of origin. Intense aromas followed by a dry, clean, and powerful palate.

Color: clear, clean, and crystalline.

Nose: robust and ample, with floral scents and notes of red berries and balsamic

Palate: broad and elegant, with an explosive sensation on the midpalate and a persistent finish.

ABV

43%

SIZE

700 ml



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