

MONTANARO GRAPPA BAROLO OMETTI

Frase breve: grappa made from pure selected Barolo Nebbiolo grape marcs only. Refined in oak barrels to merge aroma and flavour. This grappa acquires smoothness, perfume, a velvety flavour and unmistakable straw colour. **Raw material**: pure selected Barolo Nebbiolo grape marcs only Distillation and production cycle: batch (discontinuous) distillation in small copper boiler and separation of good alcohol from methyl alcohol using double column - distilled according to the Montanaro traditional method: steam alembics in copper - refinement in oak barrels for about 18-24 months - bottling in 50 cl and 70 cl bottles - alcohol content: 43° **Tasting notes** (occhio) straw-coloured (naso) intense and delicate with soft spicy notes (bocca) soft texture and intense taste, persistent, velvety and balanced with harmonic woody notes