

Grappa di Barbaresco - Gaja

GAJA

The Producer:

Established in 1977 this is an artisanal distillery. Paolo Marolo, an expert distiller and professor at the local Alba Oenological School, makes his grappas using only fresh and selected single-varietal skins and uses two small discontinuous bain-marie stills.

The Wine:

At the end of every boiling cycle of the marc or pomace, the cycle must be interrupted, and the pot emptied and refilled with other new marc or pomace. The discontinuous cycle still can be of three types (direct fire, bain marie and flowing steam) depending on how the pomace or marc is warmed up, and the bain marie method, though slow and labourintensive, is particularly famous for extracting aromas and flavours that are highly refined and intense. This method of production means that Santa Teresa cannot distill large quantities of spirits, but it allows Paolo Marolo to capture the diverse and well-defined characteristics of the raw materials he uses. This method of production means that Santa Teresa cannot distill large quantities of spirits, but it allows Paolo Marolo to capture the diverse and well-defined characteristics of the raw materials he uses.

Tasting Notes:

Crystalline appearance, with aromas that are vivacious and expressive. The flavours reveal dryness and continuity and the alcohol is in perfect balance.



Code: 2274
Pack: 6x50cl
Vegan: No
Vegetarian: No
Closure: Natural Cork