

## Grappa di Barolo 20 anni - Marolo



Grappa  
**MAROLO**

### The Producer:

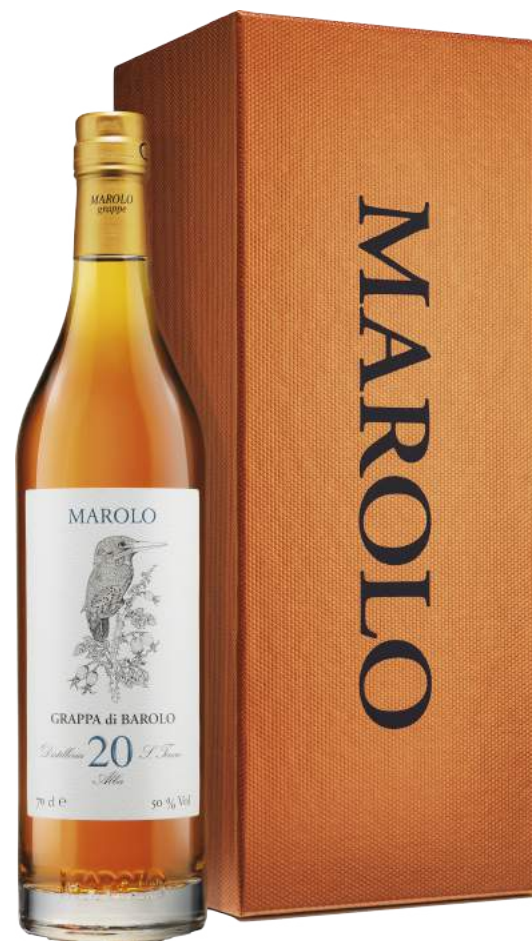
Rossj-Bass is a predominately Chardonnay blend grown in the family owned vineyards in Langhe. It's the Chardonnay grapes which give this Grappa it's full and fruity bouquet while on the palate it is well balanced and has an enchantingly long finish, clearly exhibiting the varietal characteristics of this much sought-after wine.

### The Wine:

The fresh pomace from the wine (the solid remains of the grape – skins, pulp, seeds and stems of the fruit) is immediately distilled after fermentation ends. Distillation happens slowly in order to conserve all of the varietal characteristics and aromas of the pomace. The alcohol vapours are then funnelled into a distillation column as the pomace is slowly warmed and the distillate is divided into 3 parts, the head, the heart and the tail. The Grappa is obtained by selecting the heart, i.e. the middle part of the distillation, and discarding the head and tail. At the start of this process, the Grappa has an alcohol content of 70-75°. Before bottling, distilled water is added to bring the Grappa to the alcohol level indicated on the label.

### Tasting Notes:

Its the Chardonnay grapes which give this Grappa it's full and fruity bouquet while on the palate it is well balanced and has an enchantingly long finish, clearly exhibiting the varietal characteristics of the much sought-after wine.



Code:	1523
ABV:	50%
Pack:	2x70cl
Vegan:	Yes
Vegetarian:	Yes
Closure:	Cork