



CANTINA  
**SAN GIORGIO**  
*Monferrato*



## GRAPPA DI BARBERA

After vinification we entrust our marcs to an historical distillery of the Casale area. They obtain the grappa, which you can find in our firm. The bunch of grapes is destemmed and the fresh marc is sent to the distillery for the accelerated fermentation, in order to get the best perfumes and aromas.

The discontinuous method distillation occurs in six traditional copper stills, with direct steam and low pressure. This preserves the aromatic features of the fresh distilled marcs and its transfer to the distillate.

### Raw material

100% marc of Barbera del Monferrato.

### Sensory analysis

colorless, clear and crystalline. Strong with remarkable alcoholic intensity, which tends disappearing fast. Dry, mature, strong and harmonic with long aftertaste. Intense, clean and pleasant aromas of cherry, licorice and hazelnut.

### Alcoholic content

42% vol.

