

## GRAPPA of DOLCETTO

*Nicolini*

The Grappa of Dolcetto Nicolini is made up of fermented Dolcetto marcs (43% vol.). This clear white grappa has an elegant and intense bouquet with fruity hints. Its taste is full and balanced. The grappa of Dolcetto Nicolini is a soft and delicate grappa, perfect to be matched with coffee and enjoyed at the end of a meal.

### VINEYARD

Postion: Barbaresco and Treiso municipalities;

Grape varietal: Dolcetto;

Altitude: 250-350 m above the sea level;

Exposure: south, east;

Geological origin<sup>1</sup>: Lequio formation - alternation of sandstones (more and less cemented), sands, compact marls and S.Agata fossil marls - grey-blue marls (more and less sandy) with local sandy-conglomerated intercalations;

Soil<sup>2</sup>: fine and calcareous Typic Ustorthent, coming from the hillsides;

Planting density: 4,000 vine stocks/ha;

Growing method: trellis;

Pruning method: Guyot.

### VINIFICATION

After the alcoholic fermentation and the following racking, the wine is divided from the marcs. The marcs are brought to the distillery. Here comes the distillation process: thanks to the high temperature, the alcohol and the other important substances present in the marcs are evaporated and concentrated. Eventually, the Grappa of Dolcetto Nicolini is bottled and marketed.

### ORGANOLEPTIC PROFILE

Colour: transparent white;

Bouquet: elegant and intense with fruity hints;

Taste: full, although soft and balanced.

### FOOD PAIRINGS

Because of its structure it is perfect to be paired with coffee and enjoyed at the end of a meal.

Serving temperature: 18 °C



<sup>1</sup> A.V.V. Carta geologica d'Italia 1:100.000;

<sup>2</sup> I.P.L.A., 2007. Carta dei Suoli del Piemonte 1:250.000