

## GRAPPA of BARBARESCO

### *Sorì Montaribaldi*

The Grappa of Barbaresco Sorì Montaribaldi is made up of fermented mares of the Nebbiolo grapes coming from the Sorì Montaribaldi vineyard (45% vol.). This golden yellow with copper reflexes grappa has a rich and intense bouquet with hints of vanilla and toasting. This is a full bodied grappa, perfect to be matched with coffee or dark chocolate at the end of a meal or for meditation.

#### VINEYARD

Position: Barbaresco municipality;

Vineyard: Sorì Montaribaldi ;

Grape varietal: Nebbiolo;

Altitude: 270 m above the sea level;

Exposure: south;

Geological origin<sup>1</sup>: 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 year: 1966;

Planting density: 4,200 vine stocks/ha;

Growing method: trellis;

Pruning method: Guyot.

#### VINIFICATION

After the alcoholic fermentation and the following racking, the wine is divided from the mares. The mares 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 mares are evaporated and concentrated. Then, the ageing in oak barrels (barriques, 225L) begins. Eventually, the Grappa of Barbaresco Sorì Montaribaldi is bottled and marketed.

#### ORGANOLEPTIC PROFILE

Colour: golden yellow with copper reflexes;

Bouquet: wide and strong, with hints which remind of vanilla and toasting;

Taste: warm, with outstanding body and balance.

#### FOOD PAIRINGS

Because of its features, this grappa is perfect to be enjoyed at the end of a meal, and to be paired with coffee and dark chocolate for meditation

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

