



GRAPPA DI NEBBIOLO (BARREL AGED)

Piedmont, Italy

Antica Distilleria Quaglia

www.distilleriaquaglia.it

Method & Production

Grappa Nebbiolo is a pure distillate of pomace (skins, stems and pips) from Nebbiolo grapes. The distillation takes place through a pot still. The fresh distillate is then aged in oak casks for a minimum of 24 months.

Tasting Notes

Bright amber in color. Expressive and rich in accents of sandalwood, cherry, vanilla and oriental spices. Delicate and warming on the palate.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
DQ0054	Grappa di Nebbiolo (Barrel Aged)	Nebbiolo: %	NV	40.0%	Stopper	6x0.7lt	No	No	No	No