

GRAPPA BIANCA

Made entirely from Barbera pomace, this unaged, traditional Piedmontese grappa results from the distillation of the scented pomace harvested from vineyards in the Monferrato hills, where our family grows Barbera since XVII century.

Cocchi Grappa Bianca (*white grappa*) is unaged and maintains the purity of fragrances of the distillation.

Characteristics

This grappa is steam distilled in discontinuous cycle copper steam stills.

Small quantities of pomace are processed at a time in copper stills with steam at a constant temperature in order to avoid burning the pomace. With this type of stills, the distillation times are obviously longer and the yields lower, but the quality of the grappa obtained is much higher. To complete the distillation, the use of a fractional distillation column allows better management in the separation of the heads and tails, extracting only the heart made up of finer and more delicate alcohols. This young grappa is not aged in barrels.

Clear, limpid with an oily appearance, it has the intense scent of the traditional Piedmontese grappas with hints of ripe grapes, pomace and sarments. Mouthfeel is smooth and flowing, with a sharp, fragrant taste.

How to drink it

Ideal after meal, Grappa Bianca can be served straight up, over ice cubes or added to an espresso coffee.

It is a perfect match with cigars, preferably Garibaldi Tuscan cigars.

Technical Details

Alcohol content: 40% Vol

Bottle content: 70 Cl

