

GAJA



GRAPPA DARMAGI

Grappa made from the pomace of Cabernet Sauvignon grapes from the Darmagi vineyard in the commune of Barbaresco.

**ALCOHOL
CONTENT:** 45%

DISTILLATION

PROCESS: Right after the fermentation, the fresh pomace is immediately distilled in a stainless steel alembic. Distillation happens at lower alcohol content and slowly in order to conserve all of the varietal characteristic and aromas. The pomace is warmed-up with increasing temperatures and the alcohol vapors from the pomace is funneled into a distillation column with slow and cautious fractioning of the first and the last exhalations (the "heads" and the "tails") in order to keep only the more delicate "heart". At the start of this process, the grappa has an alcohol content of 70-75%. Before bottling, distilled water is added to bring the grappa to the alcohol level indicated on the label.

DISTILLATION

PERIOD: October

TASTING NOTES: Delicate floral and spice aromas and a dense body. Finish is rich in extracts, fresh and harmonious. A grappa of great complexity; ideal for special occasions.

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