

GAJA

NV GRAPPA DARMAGI

WINERY

Located in Piedmont in northwestern Italy, the GAJA winery is widely considered to be one of the greatest estates in the world, producing coveted and collectible labels.

WINE

Grappa Darmagi is meticulously produced from the pomace of the Cabernet Sauvignon grapes. The Cabernet Sauvignon, a variety of grape recognized worldwide for its bold flavors, lends its unique characteristics to the Grappa Sperss, making it a spirit of exceptional quality and taste.

VINEYARDS

Grapes sourced from the Darmagi vineyard in the commune of Barbaresco.

WINEMAKING

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.

TASTING NOTES

The NV Grappa Darmagi presents itself with delicate floral fragrances intermingling with subtle spice aromas. On tasting, it stands out with a dense and robust body that promises a taste sensation unlike any other. The finish is a symphony of richness, characterized by its high extracts that offer a depth of flavor, yet it remains fresh and harmonious.



VINEYARD

Region: Piedmont

Vineyards: Barbaresco

WINEMAKING

Varietals: Cabernet Sauvignon

TECHNICAL DETAILS

Alcohol: 45%