

GAJA

NV GRAPPA SPERSS



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 Sperss is produced from the pomace, the leftover skin of the Nebbiolo grapes after the winemaking process. The Nebbiolo grape, a variety native to the Piedmont region of Italy, is renowned for its quality and is primarily used in the production of high-quality red wines.

VINEYARDS

Grapes sourced from the Sperss vineyard in the commune of Serralunga.

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 Sperss presents a soft, inviting gold color. On the nose, it unveils a delightful bouquet of aromas, primarily dominated by ripe fruits such as apples, pears, and peaches. Subtle undertones of hazelnuts bring an earthy, rich edge to the profile, while hints of sweet raisins add a layer of complexity. In terms of body, it is well-structured and satisfyingly robust. The finish is round and full, leaving a lasting impression that is both gratifying and memorable.

VINEYARD

Region: Piedmont

Vineyards: Serralunga

WINEMAKING

Varietals: Nebbiolo

Aging: Aged for 24 months in barriques

TECHNICAL DETAILS

Alcohol: 45%