



GRAPPA DI BAROLO

The grappa private collection of the founder Trussoni dates its ancient roots back to 1885. It was commissioned by Francesco Trussoni, master of stills in Gallo d'Alba. He had the brilliant idea of creating Grappa di Barolo, the first single-varietal grappa in history. It was his daughter Angela Trussoni who fine-tuned the production processes by adopting steam stills, which are still used today.

Grappas from Distilleria Trussoni are obtained through the distillation of the pomace of different Piedmontese noble wines, the most important of them being Barolo. The pomace is selected and stored with scrupulous attention during the months of distillation, in order to preserve the aromas and scents of the original vineyard. This valuable raw material is provided by trusted and historical farmers from the neighboring municipalities of the Barolo area, such as Serralunga, La Morra, Monforte, Barolo, Grinzane Cavour, Castiglione Falletto, Novello, Diano d'Alba, and municipalities located in the Roero area. These are magical places, which are famously well suited to the production of great wines.

THE RAW MATERIAL

Pure, fine pomace of Nebbiolo da Barolo grapes.

DISTILLATION AND PRODUCTION

Discontinuous distillation in small copper boilers and demethylation with double column. Aging in wood barrels for up to 24 months.

TASTING NOTES

As a distillate from Nebbiolo da Barolo grapes, it offers floral notes typical of Barolo, rounded out by gentle spice from its time resting in oak.

Color: light, straw yellow.

Nose: intense and layered, with soft spicy notes.

Palate: softly structured with intense, persistent, well-balanced flavor.

Velvety texture with harmonious woody notes, which blend with elegant florals, typical of its vineyard of origin.

ABV

43%

SIZE

700 ml



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