



LA GATTA Valtellina



LA MADONNINA Chianti Classico



SANTAVENERE Montepulciano



PODERE SPADINO Maremma

GRAPPA DI NEBBIOLO



Provenance	Own vineyards in the best Valtellina-areas.
Production area	Region: Lombardy; Province: Sondrio; Communities: Tirano and Bianzone.
Grape varieties	Nebbiolo
Raw material	Freshly-pressed skins of Nebbiolo grapes left to dry on the vine for the Prestigio-production.
Yield	8%, it means 8 liters of grappa per 100 kg skins of pressed grapes
Alcohol content	45% vol
Temperature of service	Slightly fresh
Drinking window	Unlimited
Procedure	Immediately after crushing, the freshly-pressed skins and pips are soaked in water and then heated to 65°C to allow the alcohol to evaporate, but not the water. Upon cooling, the highly alcoholic liquid is then diluted to 45% vol. with distilled water.
Aging	6 months in steel tanks
Wine tasting	Clear crystal colour; delicate flowery bouquet plus spicy raisin notes; clean, delicate body on the palate, with mild notes of yellow plums.
Best drunk with	As a crowning finish to a wonderful meal.
Format	50 cl

Grappa Di Nebbiolo is dedicated to our late Uncle Eugenio, who died in 1981. He was responsible for shaping our family business for two generations. Made from Nebbiolo grapes left to dry on the vine before being used to make our Prestigio wine. Immediately after crushing, the freshly-pressed skins and pips are soaked in water and then heated to 65°C to allow the alcohol to evaporate, but not the water. Upon cooling, the highly alcoholic liquid is then diluted to 45% vol. with distilled water.

The result is an exquisite, crystal clear grappa with a delicate flowery bouquet plus spicy raisin notes. Its complex body is powerful yet smooth on the palate."

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