



WINE CATALOGUE 2007/2008

ANTICA GRAPPERIA MONTANARO, GALLO d'ALBA PEIMONTE



In keeping with the best, long-standing traditions of the Langa hills, this Grappas of Barolo, Barbaresco, Dolcetto, Barbera, Arneis and Moscato are distilled from a scrupulous selection of the skins, stems and seeds of the most prestigious grape-varieties grown in the Alba area.

Time-honored skills and know-how handed down through generations enable the Montanaro distillery to draw off and preserve the special aroma and flavor that distinguish its distillates.

Tasting a distillate made by the Antica Grapperia Montanaro can be so satisfying, encapsulating as they do that small miracle of taste, intelligence and flavor originating from the best traditions of the Langa.

At the **MONTANARO Distillery**, Grappa is made by distilling the marcs of various vintage wines, in particular Barolo. After pressing, the marc are passed to traditional "steam alembics" which preserve the aromas and perfumes of the original wine intact. During distillation, the impure parts are eliminated to ensure a clear flow of Grappa from the taps. The Grappa is then aged in vintage wooden vats for years, in special cellars. By aging, the spirit acquires a perfume and flavor which is velvety, dry and smooth at the same time, persistent and ethereally recalling the original wine. Color is modulated in the range from white to straw, according to the process and original grape used. The experience of a century and the constant supervision throughout the entire production process make MONTANARO Grappa a prestigious product, unique in its kind.

Grappa



Grappa di vinacce selezionate nella zona del Barolo

Aging: 1 year in stainless steel

Alcohol: 40% vol.

Tasting notes: Intense and very typical nose that shows the able distillation of superior alcohol. Floral notes reminding of violet and cassiss, supple and round.



Imported exclusively
by
Abrate & Sons limited