

# DISTILLERIA CASTELLI



## GENEPEY GRAPPA

Grape variety	Dolcetto	
Pomace provenance	Area: Langhe – District of Alba (Fraz. Como, San Rocco Seno d'Elvio, Santa Rosalia), Monforte d'Alba and Dogliani	
Soil type	Sedimentary clay-calcareous marl, interspersed with layers of sand, clay and limestone, sandstone. Compact and solid soils	
Altitude, Exposure and Climate	Altitude 150 to 550 m s.l.m. Sides generally well exposed to South, South-West. Temperate climate, continental cold.	
Cultivation system	Breeding a countur Guyot. The vineyards are contour plowing arranged	
Harvest period	From the second week to the third week of September	
Distillation system	Next fractional distillation in two columns of a total of 33 copper plates. The distillate obtained is about 75-80 degrees alcohol and brought to the degree of consumption by adding pure and softened well water	
Typology	Young grappa	
Aging	Approximately 2/3 years in stainless steel barrel	
Génèpy	Génèpy ( <i>Artemisia Umbelliformis</i> ) flowers from Val Maira	
Alcoholic content	45% in volume	
Tasting	Colour	Transparent, clear, bright, yellow-green color
	Bouquet	Intense and penetrating scent, Génèpy hints, flowers and mountain herbs
	Taste	Soft, full, enveloping, elegant and persistent, intense and pleasing notes of Génèpy and mountain herbs
Bottle size	0,70 l	
Conservation advice before drinking	Keep the bottle standing in the dark, in a cool environment, avoiding sudden changes of temperature	
Serving temperature	Recommended at 10 - 14 °C (50 – 52,7 °F)	
Glass type	Small or medium-sized tulip glass	
Pairing	Alone after a meal as a digestive	

