

DISTILLERIA CASTELLI



HONEY 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.	
Honey	Dandelion flowers pollen honey from the Roero hills meadows	
Alcoholic content	45% in volume.	
Tasting	Colour	Transparent, clear, bright, straw yellow colour.
	Bouquet	Intense bouquet, elegantly complex, high hill honey fragrance, fruity and floral hints, dried fruit notes.
Tasting	Taste	Soft and enveloping yaste, smooth, elegantly persistent and harmonious, pleasant hints of fresh honey, dried fruit aftertaste.
	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). Great also icy. Diluted in hot milk is an excellent remedy for winter illness (influenzas, colds) and a pleasant support on colder days. Addition to herbal teas (10-15%) is ideal for laryngitis.	
Glass type	Small or medium-sized tulip glass.	
Pairing	Alone after a meal as a digestive. Interesting matching with very mature cheeses, spicy or blue cheeses and smoked meats or very spicy. Nice pairing with desserts, especially chocolate, particularly dark one, sweets containing cocoa, biscuits with nuts like hazelnuts, pistachios, walnuts and almonds. and with a simple dry fruit, especially raisins, chestnuts, dates and dried figs.	

