

DISTILLERIA CASTELLI



ARNEIS GRAPPA

Grape variety	Arneis
Pomace provenance	Area: Roero – District of Canale d'Alba and Vezza d'Alba
Soil type	Soils generally marl-sandstone of marine origin, loose, fluffy and with high permeability. In the area of grapes origin, the soil is mostly sandy Pliocene, with silty gray and blue inserts and a clay component more than 20%.
Altitude, Exposure and Climate	Altitude 200 to 300 m s.l.m. about. Exposure generally to South, South-West with medium to extreme slopes. Semi-arid climate.
Cultivation system	Breeding a counter Guyot. The vineyards are contour plowing arranged.
Harvest period	From late August to early 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	About 2 years in stainless steel barrel.
Alcoholic content	40% volume.
Tasting	Colour
	Bouquet
	Taste
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 - 12 °C (50 – 53,6 °F).
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.

