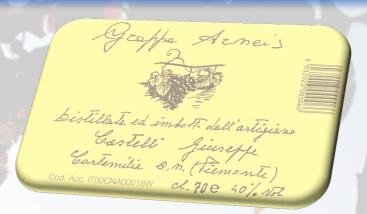
DISTILLERIA CASTELL



ARNEIS GRAPPA

Grape variety Pomace provenance Soil type

Altitude, Exposure and Climate

Cultivation system

Harvest period Distillation system

Typology Aging Alcoholic content

Tasting

Colour Bouquet Taste

Bottle size Conservation advice before drinking Serving temperature Glass type Pairing

Arneis

Area: Roero - District of Canale d'Alba and Vezza d'Alba 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 200 to 300 m s.l.m. about. Exposure generally to South, South-West with medium to extreme slopes. Semiarid climate.

Breeding a counter Guyot. The vineyards are contour plowing arranged.

From late August to early September.

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.

Young grappa.

About 2 years in stainless steel barrel.

40% volume.

Transparent, bright, crystal clear appearance.

Fresh bouquet, delicate, persistent, herbaceous notes. Delicate flavor, pleasantly round, persistent, elegant aftertaste of almond bitter.

0.701

Keep the bottle standing in the dark, in a cool environment, avoiding sudden changes of temperature. Recommended at 10 - 12 °C (50 - 53,6 °F).

Small or medium-sized tulip glass.

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.

