

CERETTO

Grappa Ceretto



Location:

1st year of production: 1974

Obtained mostly from the distillation of the marc of Nebbiolo grapes used to produce Ceretto's Barolo and Barbaresco wines.

The new distillation techniques employed enable us to produce a grappa that maintains all the qualities that Nebbiolo marc is capable of offering, whilst also being very soft and well-balanced, with a very straightforward nose conjuring up plums in particular. Great harmony is noticeable on the palate between the warmth of the alcohol and the various elements extracted during the distillation, giving very pleasing, lingering sensations on the finish.

42% by vol.

BOTTLES PRODUCED: 4.000