



AZIENDA AGRICOLA
CAGLIERO

Barolo, Piemonte (Italy)

GRAPPA DI BAROLO

The term 'Grappa' is applied exclusively to Italian spirits made from the distillation of fresh grape skins to which a quantity of wine sediment may be added, and is regulated by the UE in addition to local culture and tradition.

Barolo Grappa is made entirely from the skins of Nebbiolo grapes used to produce Barolo. These rich, juicy skins undergo a slow and gentle process of fermentation to preserve flavours.

Distillation of authentic Barolo Grappa takes place only in traditional steam stills, allowing for a gentle elimination of impurities and producing the best quality Grappa. Clear, pure Grappa is obtained directly from the still and is then transferred to special old chestnut barrels, where it is aged at length.

The Grappa obtained by this process displays all the characteristics of its noble Barolo base - the flavour is long, velvety and delicate, with soft, dry notes and very unique organoleptic characteristics, aromas and perfumes at their best.

This true single varietal Barolo Grappa is completely pure and wood-aged without the addition of any colour or flavourings whatsoever. Ageing in small chestnut barrels gives it its unmistakable delicate straw-yellow colour. Best served at around 17°C.

LOCATED in the heart of the Barolo area, Cagliari S.S. has been producing some of the most famous red wines in Italy on their 7.5 hectare family vineyard estate, managed by the family for over 500 years (since the 15th century).

All products are made with exceptional quality from the single estate vineyards located in some of the best and well known crus in Barolo, with favourable south-south-east exposure. Their range of excellent wines can stand any comparison with any similar products and are appreciated worldwide by critics and connoisseurs alike.



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