



# LEVI SERAFINO

SPECIALIZZATA DISTILLERIA DI VINACCE - NEIVE

## Grappa Bianca



<b>Grapes:</b>	Nebbiolo (Barbaresco), Dolcetto d'Alba and Barbera d'Alba
<b>Region:</b>	Piedmont
<b>Vineyard Location:</b>	From the hills of Langhe
<b>Total Production:</b>	2,500 bottles
<b>Pomace:</b>	The still dripping with must, the freshly-pressed skins, stems and seeds of grapes grown on DOC and DOCG vineyards in Neive, Barbaresco, Trezzo, Treiso and Alba are blended following an old Serafino Levi recipe, and immediately compressed into underground pits for a natural curing process that is able to extract all the aromas and flavours of the grapes.
<b>Still Type:</b>	Open Flame copper pot still
<b>Aging Process:</b>	Aged minimum 3 years in classic Piedmontese casks holding around 700 litres; made of ash wood, they are stored at a constant temperature of between 14 and 19°C in just the right conditions of humidity.
<b>Alcohol Content:</b>	45.0%
<b>Tasting Notes:</b>	Clear, transparent with intense fresh herbal notes on the nose. Intense, medium-dry fruity finish.
<b>Distiller:</b>	Fabrizio Sobrero
<b>Distillery Philosophy:</b>	The Distillery aims at producing small quantities of high-quality grappa with pomace from the best Langhe grapes. The distillery uses a unique, historical production and aging process that was first used by Romano Levi, who was appointed as the "best Italian Distiller." The four original staples of production that make Levi unique: high-quality pomace, open-flame still, different essences of wood and long aging of the grappa, remain the cornerstones of Levi's production
<b>Cellaring:</b>	No limits to cellaring
<b>Closure:</b>	Synthetic Cork