



LEVI SERAFINO

SPECIALIZZATA DISTILLERIA DI VINACCE - NEIVE



Grappa Barbaresco

Grapes:	Nebbiolo (Barbaresco)
Region:	Piedmont
Vineyard Location:	From the hills of Langhe
Total Production:	3,500 bottles
Pomace:	The still dripping with must, the freshly-pressed skins, stems and seeds of grapes grown on DOCG vineyards located in Neive, Barbaresco, Trezzo, Treiso and Alba are immediately compressed into underground pits for a natural curing process that is able to extract all the aromas and flavours of the nebbiolo grapes.
Still Type:	Open Flame copper pot still
Aging Process:	“Aged minimum 3 years in classic Piedmontese barrels of about 700 litres capacity, made of various types of wood, stored in rooms with the right humidity and at a constant temperature of 14 to 19 degrees C°.
Alcohol Content:	42.0%
Tasting Notes:	Light amber, with herbal, wood and vanilla aromas at the beginning. The aromas change into a long-lasting note of licorice and vanilla.
Distiller:	Fabrizio Sobrero
Distillery Philosophy:	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
Cellaring:	No limits to cellaring
Closure:	Synthetic Cork