



LEVI SERAFINO

SPECIALIZZATA DISTILLERIA DI VINACCE - NEIVE



Grappa Signorina Camille

Grapes:	Nebbiolo (Barbaresco), Dolcetto d'Alba and Barbera d'Alba
Region:	Piedmont
Vineyard Location:	From the hills of the Langhe
Total Production:	3,000 bottles
Pomace:	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.
Still Type:	Open Flame copper pot still
Aging Process:	After an aged period of minimum 3 years in barrels, the grappa is picked up and added with chamomile flowers. Next it's processed and filtered thru a process specifically designed by Lidia Levi able to keep all the scent of the chamomile and the unique taste of the grappa.
Alcohol Content:	40%
Tasting Notes:	Light yellow, with herbal and fresh chamomile notes. Soft and pleasant on the palate with long-lasting chamomile flavors in a pure grappa intensity.
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