



LEVI SERAFINO

SPECIALIZZATA DISTILLERIA DI VINACCE - NEIVE



Grappa Moscato

Grapes:	Moscato
Region:	Piedmont
Vineyard Location:	From the hills of Langhe
Total Production:	5,000 bottles
Pomace:	The still dripping with must, the freshly-pressed skins, stems and seeds of grapes grown in the DOCG Moscato d'Asti wine-growing villages of Neive, Trezzo and Treiso are left to ferment following an old Serafino Levi recipe, and then immediately distilled to extract the classic aroma and fruity flavour of the grapes
Still Type:	Open Flame copper pot still
Aging Process:	Aged six months in 220-litre barriques made of different woods, stored at a constant temperature of between 14 and 19°C in just the right conditions of humidity.
Alcohol Content:	40.0%
Tasting Notes:	Light yellow with a fruity nose and an intense aroma of Moscato grape. Light, sweet, and full-bodied on the palate.
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:	Best when Young
Closure:	Synthetic Cork