



*Tenuta
Olim Bauda*

Grappa di Barbera “Le Rocchette”



Grappa di Barbera: is the result of the selection of the finest marc obtained from the Vinification of Barbera grapes. This distillate is amber in colour, due to a long period of ageing in small Tronçais d'Allier oak casks. Its flavour is dry, smooth and persistent.

The experience of the master distillers required to select only the heart of the distillate, eliminating the “head” and the “tail”, is the essential to the creation of a high-quality distillate. The grappa is distilled in small copper stills, using the classic discontinuous steam method. Harmonious yet decisive perfumes, with a smooth, intense and persistent flavour.