



VINITY
WINE COMPANY

Rossi d'Angera Grappa di Nebbiolo

A soft and powerful grappa with an intoxicating taste.

Grappa made from only Nebbiolo pomace aged for about 18 months in new medium-toasted Allier and Limousin barriques. Soft and caressing imprint.

Made from 100% Nebbiolo pomace from Piemonte

Discontinuous distillation of the pomace with steam passage boilers, dilution with demineralized water up to approx. 60%Vol alc., aging in barriques for over 18 months, final dilution up to 42%Vol alc., refrigeration up to a temperature of approx. -15 degrees cent., cold filtration, 2nd filtration at room temperature before bottling.

Tasting Notes

Color: Amber with golden reflections.

Bouquet: Highly complex perfume that enhances the memories of sandalwood, jam and cooked must, with light notes of roasting, oriental spices and pipe tobacco.

Taste: Dried fruit, warm, soft and harmonious. On the finish, a pleasant spicy note (like Italian green and red peppers).

Alcohol: 42%



Rossi d'Angera is an historic distillery founded in 1847. This family business is in Angera, on the shores of Lake Maggiore, where the region Lombardia abuts Piemonte, just south of the Swiss Alps. During their 175 years of history, five generations, beginning with founder Bernardo Rossi, have carried on this family tradition with passion and desire to spread the Italian culture.

Through two world wars and modern innovations, the business has been a family endeavor. From the original steam distilleries to the modern-day international marketing and distribution, they have been constant through it all. Whenever you are mixing cocktails and creating Italian-style, quality-time with family, friends or customers – Rossi d'Angera will help you deliver authentic Italian flavors.