



VINITY
WINE COMPANY

Luigi Baudana Grappa Di Barolo

Appellation: Grappa di Barolo

Type: Spirits

Varietal: 100% Nebbiolo from Barolo

Grappa is made from the “soul” of the grape because grappa is made from the “press cake” of skins, seeds, pulp and stems after grapes are pressed in the winemaking process. After fermenting, it is distilled twice and removed from the still at 100-130 proof or 50% to 65% alcohol. It is then diluted, bottled and aged in oak.”

Tasting Notes

Color: Amber colored due to its aging in wood casks.

Bouquet: Distinctive fragrance, reminiscent of red flowers on the nose.

Taste: The mouth feel can range from light and tingly, not fizzy, to very viscous and oily. Grappa is traditionally enjoyed after dinner like brandy, sipped slowly, drawing air over the drink on the tongue. Because they are not aged as long as other brandies, nor are they blended with older spirits, they tend to taste hotter in the finish and are often called fiery.

Serving Temperature: 15-15° C (59- 63° F).

Alcohol: 45%.

Food Pairing

Usually served as a digestif, but also goes nicely with Chocolate cake.

Winemaking Notes

Aging: In oak

Luigi Baudana Grappa

Serralunga d'Alba - Italia
Grappa di Barolo



Cantina Luigi Baudana is one of the smallest producers in the Serralunga d'Alba of Barolo, Piemonte. Luigi and Fiorina Baudana are the namesakes of the località Baudana, the hamlet just north of Serralunga d'Alba, and of the historical cru that lays on the western slope of the hill. The beginning of their family history is lost in time and Luigi never precisely knew whether his ancestors gave their name to the place or took their name from it. It was thanks to Fiorina's love and encouragement that the two decided to stop selling their family's grapes to cooperatives and to start producing their own estate wines. The winery has been a secret for a bunch of fortunate wine lovers for over forty years, producing a limited amount of Barolo and other wines. In 2003, Luigi and wife Fiorina entrusted Giuseppe Vajra with the estate. Farming is sustainable and takes advantage of organic and biodynamic practices; no chemical manipulation occurs to the fruits or wines.