
ROAGNA®

Grappa Barbaresco

Our Grappa di Barbaresco comes from the distillation of our marc from Barbaresco Crichton Pajé, Pajé, Asili and Montefico.

Distillation is made by using a copper still which operates with indirect fire and then a discontinuous method with steam to better safeguard better the purity and cleanliness of the distilled wine.

This grappa ages in wood and has an alcohol content of 45°.

The production of bottles is extremely limited.



ROAGNA - Azienda Agricola i Paglieri

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