ROAGNA®

Grappa Barolo

Our Grappa di Barolo comes from the distillation of our marc from our Barolo Pira vineyard.

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 total number of bottles is extremely limited.

ROAGNA - Azienda Agricola i Paglieri

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