
ROAGNA®

Grappa Barolo Millesimo

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

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 limited to few hundred bottles per year.

We number each bottle on the label.



ROAGNA - Azienda Agricola i Paglieri

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