



TEBAVIO

Grappa di Barolo

PRODUCTION ZONE

The Grappa Tebavio is produced from the pomace deriving from the Barolo of Tenuta L'illuminata, situated in La Morra (Cuneo). The vineyards lie at an altitude of 250 m above sea level and the vineyards face southwest. The soil is composed of calcareous and sand-silt sediments of Miocene origin.

VARIETALS

Nebbiolo 100%.

DISTILLATION

It is obtained from selected pomace, brought immediately after pressing to the distillery for its processing. The distillation is carried out in a non continuous flow alembic in bain-marie, to extract the most diverse and outstanding characteristics of the raw material used.

WOOD AGEING

The grappa ages for 4 years in small oak barrels previously used for the Barolo Tebavio.

TASTING NOTES

Austere yet full bodied, highly alcoholic but rich in perfumes and esters deriving from ageing. The wood barrels have released a light colour and an ample bouquet into this full race, harmonic grappa.

ALCOHOL CONTENT

42% vol.

ORIGIN OF THE NAME

Tebavio was the name given to the leader or king of the native population of Piedmont in the 2nd century BC.