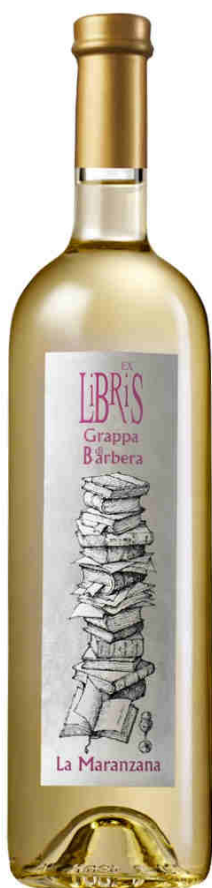




# La Maranzana

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## Ex Libris Grappa di Barbera



A Grappa made from the pomace of Barbera grapes grown in the two prestigious areas that are part of the denominazione di origine controllata (controlled designation of origin) district: Barbera d'Alba and Barbera d'Asti.

The fermented pomace is transported to the distillery, and distillation begins on the same day. The grappa is stored in steel vats for several months, and then aged in small barrels, enabling it to express its highest potential in terms of fragrance and aroma.

**Alcoholic strength:** 42% by volume

**Tasting notes:** the colour of this grappa is light straw. Its bouquet is powerful, very intense, very distinctive, with clean and easily distinguished characteristics. On the palate, it is dry, mature, with an appropriate strength and harmony, and a long and marked finish.