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B. NARDINI
DISTILLERIA A VAPORE

BASSANO DEL GRAPPA - ITALIA



PRODUCER PROFILE

Owned by: The Nardini family
Year founded: 1779
Region: Veneto
Country: Italy

Grappa 50 Percent NV

DISTILLERY DESCRIPTION

Bortolo Nardini, an ingenious and enterprising man, was an expert in the art of distillation and possessed a unique knowledge of its process, when he descended to Bassano from his native Trentino region, in order to produce and commercialize his "Grappa." In 1779, he founded a distillery in Bassano. This location was a strategic one for its ample water supply and the ease of reaching principal markets by boat. Bortolo Nardini revolutionized Italian distillation, quickly establishing himself as the leading producer of Grappa in Italy. Subsequently, as the distillery was handed down from father to son, each generation made a progressive contribution toward refining the distillation process, allowing the firm to achieve the prestige of which Bortolo Nardini only dreamt.

Today, Nardini owns two distilleries in the Veneto Region of Italy: one in Bassano del Grappa, in the Vicenza Province and the other in Monastier, in the Treviso Province. Combined, these distill 40,000 metric tons of DOC grape pomace which is wisely blended and carefully selected from the best wineries in the Alpine foothills of the Veneto and Friuli-Venezia Giulia. Today Nardini, with its two distilleries and state-of-the-art manufacturing system, makes grappas and grappa-based liqueurs that evoke the rich traditions of this region.

SPIRIT DESCRIPTION

The undisputable leader in the quality grappa market, derived from the distillation of the grape pomace of Cabernet, Merlot, Pinot and Friulano grapes from the Friuli Region.

TASTING NOTES

It is transparent and crystalline in color with pronounced, refreshing aromas. Dry and crisp on the palate, this grappa has a long, clean finish.

TECHNICAL DATA

ABV:	50 %
Mash Bill/Composition:	Pomace of Cabernet, Merlot, Pinot and Friulano grapes harvested in the alpine foothills Italy's Friuli region.

PRODUCTION PROCESS

Distillation:	The grape pomace is collected within 24 hours of the winemaking process and it gets stored and sealed in underground vats during the period of time between September and October. The distillation process starts in October and lasts 24 hours a day until May. This basic grappa is made in a discontinuous, vacuum-packed steam still. The grappa is thereafter transferred to the post-modern plant in Bassano del Grappa where it is brought to its final stage (alcoholic reduction to 50% and cold filtration) and bottled.
Sizes Available:	375ml, 1L