



CASCINACASTLET



STR. CASTELLETTO, 6 - 14055
COSTIGLIOLE D'ASTI - ITALIA

GRAPPAS

All three are obtained by means of the bain-marie method in small-sized, discontinuous stills.

GRAPPA PASSUM

Proof 43% vol

Obtained by distilling the marcs of slightly dried Barbera grape destined to make Passum
Refined for one year in stainless-steel vats and six months in the bottle.

Crystalline colour

Classic highly intense penetrating aroma

Dry taste, harmonious, warm and lasting.

GRAPPA AVIE'

Proof 42% vol

Obtained from the distillation of the marc from dried muscat Avie' grapes.

Refined for one year in stainless-steel vats and six months in the bottle.

Crystalline colour

Aromatic aroma that brings to mind the muscat.

Fragrant taste, particularly smooth and intense.

GRAPPA POLICALPO

Proof 45% vol

Obtained from the distillation of the marc from the homonymous wine

Aged for at least one year in small kegs of acacia-wood

Straw-yellow colour

Fragrant aroma of good intensity

Dry taste, harmonious, long-lasting typical of ageing in wood.

CASCINA CASTLET - STR. CASTELLETTO, 6 - 14055 COSTIGLIOLE D'ASTI
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