

DISTILLERIE FRANCIACORTA

Grappa Barricata

The company was founded in 1901 by Luigi Gozio (grandfather, on their father's side, of the three brothers Giuliano, Antonio and Luigi, who still run the company) at Gussago, a town in the splendid hilly region of Franciacorta, in the Province of Brescia. In these charming surroundings, Luigi Gozio, using traditional methods, began an activity that had already been rooted in the area for centuries, the collection and distillation of pressed-grape skins and wine sediment.

In 1930, the brothers Paolo and Giuseppe Gozio, Luigi's sons, installed a system consisting of six steam boilers for distilling pressed-grape dregs. This was soon completed by a "sediment" distiller which, thanks to the method they had invented, was able to produce the purest alcohol.

Tasting Notes The time spent in oak brings notes of sherry along with a ripe bouquet of fruit. Crystal-clear and with amber colour, on the palate it develops into an incredibly complex, soft spirit that is wonderfully rounded and full.

Production Grappa Barricata is pale gold in color and on the palate develops soft, delicate vinous notes. Barricata grappa is distilled from the grapes traditionally used to make Franciacorta sparkling wine: Pinot Nero, Chardonnay, and Pinot Bianco. The pomace is acidified and ferments using ambient yeast. After fermentation it is distilled once through a continuous column still and once again through a bain-marie pot still. It is then aged for 1 year in Sherry casks.

ABV 40%

