

DISTILLERIE FRANCIACORTA

Grappa Bianca

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 Grappa Bianca is a fresh, fragrant, crystalline and lightly aromatic product. A distillate obtained from the very best grapes of Franciacorta flaunting an extraordinary bouquet that is balanced between flowers and honey, with a hint of bread crust. Soft and generous on the palate, it has a fruity persistence with a lingering finish.

Production Bianca 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.

ABV 40%



A DIVISION OF OPICI WINES

IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

MARKET STREET SPIRITS
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.MARKETSTSPIRITS.COM

