

DISTILLERIA VILLA ROSATI



> More about DISTILLERIA VILLA ROSATI

In the Langa del Moscato and Barbaresco, halfway between Neive and Mango, an old and traditional farmhouse has been chosen and carefully restored to accommodate this distillery. The spaces dedicated to distillation, storage and bottling are neatly arranged in the internal rooms.

The basement, which guarantees almost constant temperature and humidity, houses the numerous oak barrels used for the aging of the distillate. The bifunctional distillation plant is the beating heart of the structure: the first phase of processing is carried out with direct steam, while the second phase takes place in a water bath; this allows you to treat the freshest pomace, avoiding ensiling and the known problems of refermentations that make grappa difficult to digest.

In the process, the extraction of alcohols from the marc by direct steam generates a first liquid product which is stored in steel tanks and subsequently distilled in discontinuous cycle copper boilers. The young grappa is again received by the steel tanks and remains there for at least a year before bottling, while the grappa destined for barrel aging is transferred to aging not before the spring following its production.

The different types and origins of the wood chosen for the barrels, often of oak but also of other essences, allow to obtain spirits with a strong personality, great structure and almost unique organoleptic characteristics.

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