DISTILLERIA GIOVI GRAPPA ORTICA E LIMONE

Region: Sicily, Italy

Product Type: Grappa

Primary Botanicals: Grape pomace of nerello mascalese; wild nettle leaves from the Nebrodi Mountains, zest from organically farmed Sicilian lemons

Botanical Source: Mt. Etna, Sicily

Finished ABV: 42%

Method of Production: Pomace distilled in discontinuous, wood-fired copper pot still with vacuum attachment, alcohol produced is 70-80%, diluted gradually using proprietary method with demineralized water. Lemon and nettle added at bottling, grape rested 30 days, then released.

Serving suggestion: Try in a Highball cocktail; Giovi suggests with lemon and soda and a salt rim. Also with tonic.

Visit http://omwines.com/make-a-cocktail for cocktail suggestions

Notes from Oliver:

Giovanni La Fauci (Giovi) is a maker at heart and Distilleria Giovi is the outlet for his primary joy, distilling. He officially got started in 1987 at the age of 28, (although he had been distilling since 9 and built his first still at 13) with a small amount of money borrowed from this mother. His father allowed him to build a still in his brick making factory and Giovi immediately became known for his high quality grappas. The keys to his success are the handmade still, built with old copper, which gives better heat transmission and a rounder texture, and a unique method he invented himself for dilution. The water they use is from a spring on Mt. Etna, and they filter it themselves so it is ultra pure. He now makes gin and vodka as well, although these are the passion of his son, Giuseppe, who has joined the family business. Everything is made naturally, without any added sugar or colorants.

Good grappa can only be made from good base material and Giovi will often drive long distances to pick up the fruit himself to ensure it's freshness. The botanicals in the Oritca e Limone are organic and give it a light green and yellow hue, and oily, round texture, as well as citrus aromas; lemon extract and pleasant vegetal notes on the palate.