
DISTILLERIA GIOVI GRAPPA DELL'ETNA



Region: Sicily, Italy

Product Type: Grappa

Primary Botanicals: Grape pomace of nerello mascalese

Botanical Source: Eastern slope of Mt. Etna

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, paper filtered then bottled.

Serving suggestion: Neat at cellar temp

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 his 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. Grappa dell'Etna is made from 100% nerello mascalese from Mt. Etna, and the volcanic soil of the grapes' origin shows on the palate - saline, mineral and delicate with black pepper, citrus and floral notes.