

THE NATIVE GRAPPAS BY

A nectar produced from direct distillation of the marc (fermented grape skins), the origin of grappa dates back to the 16th century and Piemonte is one of the Italian regions proudly boasting a very old tradition and a great wealth of raw materials and varieties of native vines.

The distillation techniques have since greatly evolved, still respecting tradition: the ancient open-fire stills were gradually replaced by the “bain-marie” ones and today batch - and steam -distillation are the most widely used. Long ago the Costas became friends with an old family of skilful grappa-makers, the Beccaris family. Today such a long-standing friendship has turned into a business cooperation whose results are the Teo Costa native grappas, distilled from the most significant grape varieties: the “Castellinaldo” Barbera and the Nebbiolo from Barolo from La Morra.

As the old grappa-craftsmen teach us, the secret of a good grappa lies in the patience of its slow distillation, the freshness of the marc and its inner quality with the aim of highlighting the characteristics of every single grape variety.



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