

Distilleria Castelli

Piedmont, Italy



Established in 1967, Castelli is a family-owned and operated, small-production distillery in Piedmont; it is now run by the second generation, Sergio.

Grappa is distilled from the skins, pulp, seeds, and stems (i.e., the pomace) left over from winemaking after pressing the grapes— the fresher the better— and all of their pomace is sourced locally from wineries with whom they have long-term relationships. Many of their producers farm their vines organically. The pomace is transported to the distillery in small containers and aged for in an oxygen-free environment; this

special aging process helps to deepen the flavor and structure of the finished grappa. When the pomace is ready, it is distilled and aged a minimum of 4 years in stainless steel tanks.

These grappas are beautiful expressions of the grapes and vineyards of the Langhe and we are proud to welcome them to our portfolio.

Grappa Arneis

100% Arneis from the Roero, grown in marl and sandstone soils from the Pliocene era. 40% abv. This is a young, fresh version of grappa, aged for 2 years in stainless steel; bright and crystal clear, this has a fresh nose with an herbal quality. On the palate, the delicate flavor is pleasantly round, with an elegant almond-laced finish. This pairs beautifully with mature cheeses, smoked meats, dark chocolate desserts, nuts, or dried figs.

Grappa Barolina

100% Nebbiolo; this pomace is from grapes that were pressed for Barolo, from Barolo and Monforte d'Alba. 50% abv. Aged for 6 years in stainless steel barrels, this is an aged grappa; aromas of roses and wild cherries, with a full ripe taste, velvety soft, deeply balanced with mellow notes of honey and a lingering aftertaste of the original vine. Great on its own after a meal or with blue or mature cheeses, or spicy meats.

Grappa Barolo

100% Nebbiolo; this pomace is from grapes that were pressed for Barolo, from Barolo and Monforte d'Alba. 43% abv. Aged for 5-6 years in stainless steel barrels, this is a more complex grappa; aromas of violets, plum and spice become velvety on the palate, with flavors of acacia honey and anise in the vinous finish. This pairs beautifully with mature cheeses, smoked meats, dark chocolate desserts, nuts, or dried figs.

Grappa Nebbiolina

100% Nebbiolo from the Roero and Langhe. 45% abv. Flavored with an infusion of apricot wood for 2-3 months, then aged for 4-5 years in stainless steel barrels. This is a more intense grappa, with aromas of ripe fruit, dried roses and violets, and sweet tobacco; on the palate, this is round and full-bodied, with notes of plum and sweetly spiced honey. This pairs beautifully with mature of blue cheeses, smoked meats, chestnuts, dates, or dried figs.