



Carlo Bocchino founded the Bocchino Distillery in 1898 in Canelli, Italy. Currently, Antonella and Carlo Bocchino, who grew up hearing their grandparents' magical stories about grapes, vintages, and seasons, run the distillery. Antonella and Carlo represent the fourth generation of the family to produce grappa.

Because Bocchino distills exclusively from regional grapes, it is widely considered as the most important and prestigious distiller in Piedmont (used by many first-class wine producers to distill grappas that they then commercialize under their own name).

Bocchino still uses the alambic (single pot still) vapor-distillation process. The grape skins known as "vinacce" are placed in a large copper kettle, which is heated very slowly. The resulting steam is captured through a series of tall pipes. The liquid trapped in these pipes is split in three parts. The bad-tasting top 1/3 (known as "head") and bottom 1/3 (known as "tail") are taken away from the final product. Beyond the pipes there is a series of copper conduits in which the pure grappa is trapped. Grappa can then be bottled to capture fresh aromas and flavor or wood-aged for over 100 years to develop complexity and finesse. Lazarito Bocchino (son of the original founder) pioneered in the late 30s the use of wood to age grappas.

These extraordinary gems grow out of the unique Bocchino tradition, a company with vision but with deep and solid roots in the traditions of the past. It is worth repeating that Bocchino grappas are unique and very particular, intended for refined palates while capable of intriguing even those who are unfamiliar with grappa.

**"GEMME" GRAPPA DI NEBBIOLO DA BAROLO**

- Produced from select Nebbiolo grapes from the Barolo area
- Matures 6 months in stainless steel containers
- Elegant, with intense hints of spices and violets
- Comes in the distinctive 375ml size bottle (carton of 6 bottles)

**"GEMME" GRAPPA DI MOSCATO D'ASTI**

- Produced from select Moscato grapes
- Canelli, Bocchino's hometown, is the center of the Moscato grape growing area
- Matures 6 months in stainless steel containers
- Smooth, aromatic flavor of Moscato with hints of citrus, honey and wisteria flowers
- Comes in the distinctive 375ml size bottle (carton of 6 bottles)

**"GEMME" GRAPPA DI MOSCATO D'ASTI BARRIQUE**

- Produced from select Moscato grapes
- Canelli, Bocchino's hometown, is the center of the Moscato grape growing area
- Matures 6 months in stainless steel containers and 18 months in French oak barriques (Allier and Tronçais)
- Full, enveloping and harmonious with tones of rose wood and exotic fruit
- Comes in the distinctive 375ml size bottle (carton of 6 bottles)



"CANTINA PRIVATA" GRAPPA



- Private collection of grappas started in the 1940s by Lazarito Bocchino, who would "forget" to sell a few casks of grappas from exceptional vintages
- The "Cantina Privata" grappas were distilled using the Bocchino alambic method and then aged 10 to 30 years in barrique
- All the bottles are numbered
- Blend of 65% Grappa di Nebbiolo (from Barolo and Barbaresco) and 35% Grappa di Moscato (Asti)
- Sold as individual bottle or carton of 10-year grappa or assortment of all six aging periods with wood display

"CANTINA PRIVATA" GRAPPA AGED 10 YEARS IN BARRIQUE

Color: medium to very intense

Perfume: ranging from chamomile to tobacco and hops

Flavor: balsamic sensations with absinth, honey, and thyme

"CANTINA PRIVATA" GRAPPA AGED 15 YEARS IN BARRIQUE

Color: medium intensity with amber hues

Perfume: cinnamon, cherries, liquorice and roses

Flavor: noble and austere. Hints of honey, apples, pears, almonds and carob

"CANTINA PRIVATA" GRAPPA AGED 16 YEARS IN BARRIQUE

Color: very intense with amber hues

Perfume: liquorice, honey and fruit

Flavor: extensive aromatic spectrum, hints of cinnamon, rennet and vanilla

"CANTINA PRIVATA" GRAPPA AGED 22 YEARS IN BARRIQUE

Color: medium to very intense

Perfume: tobacco, leather, peat and chestnuts

Flavor: smooth, with notes of freshly cut grass, sage and acacia

"CANTINA PRIVATA" GRAPPA AGED 29 YEARS IN BARRIQUE

Color: very intense

Perfume: liquorice, almond, vanilla

Flavor: hazelnuts, cooked fruit and almonds

"CANTINA PRIVATA" GRAPPA AGED 30 YEARS IN BARRIQUE

Color: very intense

Perfume: rich bouquet ranging from cinnamon to raisins and sun-withered fruit

Flavor: hints of honey, chamomile and cherries