



# Giovi- Grappa Ortica e Limone - Stinging Nettle and Lemon Grappa

**Bottle size:** 75 cl  
**Alcohol:** 43% vol.

## Stinging Nettle and Lemon Grappa

The unique combination of wild nettles harvested from the Nebrodi mountains and lemon peels from organically grown trees, make this grappa flavored drink, with a soft and delicate flavor, one of a kind.



Excellent to enjoy after dinner or as a creative part of a cocktail mix.

Distillerie Giovi was founded in 1987 by master distiller, Giovanni La Fauci. This distillerie is located in the small town of Valdina, which lies in the province of Messina on the tip of Sicily right beside Italy's "toe". This area lies in an area that enjoys a temperate climate and faces the Tyrrhenian Sea. It is perfectly framed by Cape Milazzo the Aeolian Islands.

The distilled raw materials are sourced exclusively from the best winemakers of the Sicilian winemaking scene. The fruit is taken directly from local cultivators from around the Etna peninsula and other areas in Sicily prominent for viticulture.

Giovi's distilled spirits simply mirror all the characteristics of the ingredients used in their entirety enhancing their flavors and engaging their aromas.

*"I started out with one hundred pounds of apples, some makeshift equipment, and all the passion that can turn a hobby into a profession. I learned by reading and experimenting; the old-fashioned way. Distilling equipment came from my visits to nearby winemakers' cellars. I experimented with different and new techniques along the way, assembling my own alembics and stills. All of this was done in order to find the best possible method to obtain that perfect result. I focused on excellent flavor and remarkable aromas; a delicate balance."*

-Giovanni La Fauci



Before being distilled, the wine is subjected to rigorous tests by the Master Distiller to verify the quality and to select the best. The distilled spirit obtained, at a temperature of 169°F is transferred to stainless steel containers where it's aged from six to 8 months. Afterwards it is diluted with fresh mountain spring water to bring it to the desired alcohol content. Every product has a specific alcohol content that maximizes the balance between palate and fragrance. Before the product is released for sale, the product is always aged in the bottle for a minimum of four to six months.

The fragrance of the nettles and lemon together have a calming effect on the olfactory senses and the taste of the grappa is indeed light and elegant. It is a perfect companion ingredient in a cocktail.