

CONTACC! CRU



This grappa, refined for 12 years in a large barrel, is obtained by blending the marcs of the legendary Astigiano vines (barbera, Dolcetto, Nebbiolo, Freisa).

This is a strong, dynamic, harmonious and velvet grappa that envelops the flavour, colour and history of our lands. As a sign of respect for tradition, this grappa was called “Cutàcc!”, an ancient exclamation that signifies astonished admiration in the Piedmont dialect. So we asked Carlo Carosso, an Italian-Greek artist and author of labels inspired by Bacchus, the classics world and the myths of the history of wine, to give his interpretation of our product. thereby uniting art with the tradition of distillation.



Via Tiglione 1, 14040 Vigliano D'Asti (AT) - Tel 0141.953627 – info@grappedellavalle.it