

# PURPLE FOOT INC.



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WINE & SPIRITS



## LE GRAPPE Grappa Barbera Vigne Vecchie



"Vigne Vecchie" grape skins are handed, unpressed, to the renowned "Fratelli Rovero" distillery of Asti. Here, they are entrusted to the care of Rovero brothers. The result is a pure "Barbera" eau-de-vie, exclusively obtained from Barbera grapes, which keeps a strong and generous character with an extraordinary refinement.

<b>varietal:</b>	Barbera
<b>vinification</b>	Distillation.
<b>alcohol</b>	42.00
<b>total acidity</b>	
<b>* Garde probable</b>	
<b>serving temperature</b>	20° C

### FOOD PAIRINGS :

\* Dati medi indicativi



## LE GRAPPE Grappa Brachetto Nivasco



The grapes skins are handed, un pressed, to the renowned Fratelli Rovero distillery, where they carefully distilled in copper alembics.

After a re-finishing period in steel tank, the Grappa is put in bottles of 50 cl.

Its alcoholic content is 42% Vol.; the grappa obtained is clear, transparent and colourless; its scent is very delicate and aromatic, with a dry but gentle taste, typical of the Brachetto grapes.

In the mouth it's smooth and warm with a golden apple fruity bouquet with acacia flower fragrance.

Produced in limited number of bottles, we suggest to serve it at a temperature of 16°-18° C in small "tulyp shaped" glasses.

<b>varietal:</b>	Brachetto
<b>vinification</b>	Distillation
<b>alcohol</b>	42.00
<b>total acidity</b>	
<b>* Garde probable</b>	
<b>serving temperature</b>	20° C

### FOOD PAIRINGS :

\* Dati medi indicativi



## LE GRAPPE Grappa Moscato Vigne Rare



The grapes skins are handed, unpressed, to the renowned "Fratelli Rovero" distillery of Asti.

Here they are carefully distilled in copper alembics.

After a re-finishing period in steel tank, the Grappa is put in bottles of 50 cl. Its alcoholic content is 42% Vol.; the grappa obtained is clear, transparent and colourless; its scent is very delicate and aromatic, with a dry but gentle taste, typical of the Moscato grapes. In the mouth it's smooth and warm with a golden apple fruity bouquet with acacia flower fragrance. Produced in limited number of bottles, we suggest to serve it at a temperature of 16°-18° C in small "tulyp shaped" glasses.

<b>varietal:</b>	Moscato
<b>vinification</b>	Distillation
<b>alcohol</b>	42.00
<b>total acidity</b>	
<b>* Garde probable</b>	
<b>serving temperature</b>	20° C

### FOOD PAIRINGS :

\* Dati medi indicativi



## I VINI DA DESSERT **Pancratium**



Long ago, in 1959, an enterprising group of wine growers founded the Enopolio (wine growers' co-operative) and chose as their location the "San Pancrazio" valley, right on the border between the municipalities of Vinchio and Vaglio Serra, close to the small San Pancrazio's Sanctuary. Since then the wine growers of Vinchio & Vaglio Serra have overcome very difficult periods making sacrifices to continue to produce marvellous grapes and excellent wines. The wine growers of Vinchio & Vaglio Serra are convinced that if today their co-operative plays a major role in the Italian wine-making industry, it is also thanks to San Pancrazio who watched over the labour of so many people during all these years. The wine growers of Vinchio & Vaglio Serra dedicate this wine to him, as a token of their gratitude. A "meditation wine" you can enjoy both as aperitif and as digestive, maybe pairing it with plain chocolate.

<b>varietal:</b>	Barbera
<b>vinification</b>	Perfect as aperitif and digestive, to be absolutely paired with chocolate cakes or plain chocolate.
<b>alcohol</b>	16.00
<b>total acidity</b>	
<b>* Garde probable</b>	2 years
<b>serving temperature</b>	

### **FOOD PAIRINGS :**

Barbera d'Asti, sugar, alcohol, herb extracts among which Cinchona Calisaya, Rhubarb, Gentian and Spices.

\* Dati medi indicativi

Barbera d'Asti, sugar, alcohol, herb extracts among which Cinchona Calisaya, Rhubarb, Gentian and Spices.