

MAZZETTI

Mazzetti d'Altavilla is one of the most prestigious grappa producers in Italy. Although the Mazzetti family is the second oldest grappa producer in Italy, it is the oldest company producing grappa in the Piedmont region, having been founded in 1846.

Mazzetti grappas are distilled from grapes grown only in the Piedmont region. They select only the finest Piedmont varietals like Nebbiolo, Barbera, Moscato and Arneis which they store in humidity controlled bins. The "vinaccia" are then distilled in traditional copper alembic stills which retain the characteristics of each individual grape variety. Today, the Mazzetti family continues to maintain a 150-year-old tradition of producing grappa of outstanding quality.

Grappa di Barbera

91
POINTS

Colorless. Plums, brown spice and earth. Deeply aromatic, this grappa is rich yet well balanced on the palate with a sense of viscosity. Lingering and flavorful finish with a touch of heat.

Wine Enthusiast



Grappa di Moscato

This extra-fine grappa is double distilled in copper pot-stills. Produced in small quantities only with the best pomaces, resulting from the squeezing of Moscato grapes, this grappa expresses in its bouquet all the original fragrance of the grape.

Grappa Nebbiolo da Barolo

95
POINTS

Very pale straw-yellow cast. Moderately light bodied. Citrus, flowers, and sweet herbs. Extremely aromatic with a superbly balanced palate that has a real sense of lightness. Extremely lengthy and flavorful finish with very little heat.

Wine Enthusiast

Grappa di Arneis

95
POINTS

This crystal-clear grappa bears an intense peppery nose with hints of new leather, pears and paraffin.... The body is big and the palate is initially fruity... As if that weren't enough, there is a burst of honey and sweet butter in the relatively short finish.

Wine Enthusiast