



LORENZO INGA

Since 1832 the Inga family has been producing premium grappas and Italian liqueurs. Lorenzo Inga, Jr. is the fifth generation of this family tradition.

The family carries one of the oldest and most distinguished recipes handed down from Lorenzo's great grandfather, Gaetano Inga, from Noto, Sicily. In the early 1900s, Gaetano, came across an ancient recipe book that contained formulas of an herbal elixir from a capucine monk, named Stanislao. During 1650-1700, Stanislao made herbal liqueurs to fight the cholera outbreak in India.



LORENZO INGA'S FAMILY GRAPPA

Since 1832, the **Inga** family has been producing 100% varietal grappa. Focusing only on grappa production, they produce no wine. Lorenzo **Inga**, Jr. is the fifth generation of **Ingas** to run the **Inga** family grappa business.

Inga is dedicated to producing the finest grappa. Traditional grappa is usually distilled in industrial column stills using the pressings from the winemaker's leftover stems, seeds, skins, and leaves. **Inga's** method is to purchase the *vinacce*, the grape skins and pulp from small wineries after only the first pressings being used to make wine. Using these second pressings, **Inga** presses the grapes, and the free-flowing juices retain the grapes' aromatics and varietal characteristics. This "must" is then fermented and double distilled in small alembic copper pot stills, like those used for distillation of the finest French cognacs. According to **Inga**, this is the secret to good, varietal grappa. To make sure that it is as fresh as humanly possible, **Inga** collects the *vinacce* and distills it within 24 hours of the first pressing, usually within 18 hours.

The *vinacce* from the production of red wine is the best for production of grappa, says **Inga**, because it ferments with the musk and quickly converts the sugar into alcohol. Therefore, it is fresher when distilled. White *vinacce* ferments much more slowly, so it can lose its freshness. Therefore, Lorenzo **Inga** makes certain that his white grapes are rapidly placed in the pot stills for distilling, to preserve their freshness as well.

WHAT TO KNOW

- **100% Single Varietal Grappa** - One of the few super-premium grappa distilleries which distill and produce 100% single varietal grappa
- **Inga** produces - **Barolo, Dolcetto, Moscato, Pinot Noir, Gavi di Gavi, and Prosecco**
- **Distillation Process** - All **Inga** grappas are double distilled in small, alembic copper pot stills
- **Heritage** - The **Inga** family has produced **Inga** grappa for five generations
- **Package/Bottle Size** - Packaged 12/375ml per case. Unique among grappa producers, this pack offers a price point for trial and multiple purchases
- **Inga** grappas have received a **Gold Medal** and **Best Buy** winner in the World Spirits Championship, *The Wine Enthusiast Magazine*
- **Point of Sale** - Back bar pedestals are provided to display all 6 varietals, for on-premise use only

LORENZO INGA'S FAMILY GRAPPA TASTING PROFILES

Barolo	Rich aromas of black tea and dried peach. Silky finish of olive and clove
Dolcetto	Roasted bitter almond, fig and raisin on the nose. Warm almond oil on the palate with a clean lingering finish
Gavi Di Gavi	Green apple, moss and a hint of mint on the nose. Pear and apple on the palate with a note of sage on the finish
Moscato	Very aromatic, citrus and elderberry on the nose. Sweet on the palate with a lime peel note lingering on the finish
Pinot Noir	Aromas of red currant, tea and sage. Soft and round on the palate with an elegant finish
Prosecco	Nose of gardenia flowers with citrus notes following through on the finish