



Peruvian pisco

Aging

Must rest in neutral casks a minimum of 3 months.

Use of pomace

Only wine is distilled. Skins, pips stalks are discarded before distillation. No water allowed.

Grappa

Can be bottled after distillation or aged in barrels.

A pomace brandy. The fermented skins, seeds and stalks leftover from winemaking are distilled. No water allowed.



Pomace/Marc

Lesson 6: Peruvian pisco vs. Grappa

- **Peruvian pisco** is usually distilled with a copper pot, direct flame heated. Sometimes a falca still is used.
- **Grappa** is distilled using double boiler (bain-marie) or steam distillation to prevent burning.
- **Grappa** is watered down after distillation to reach desired proof.



Distilling grappa



Peruvian pisco

Regions

Made in one of the 5 pisco regions, from grapes grown in those regions.

Grape

s

Made from any of the 8 varieties permitted by the D.O. in Peru.

Grappa

Made from Italian grapes & distilled in Italy, the Italian part of Switzerland or San Marino.

Made from any grape variety used in wine-making.

Peruvian pisco

Flavoring

No flavoring or infusions allowed during production.

Classifications

None

Grappa

Allows for flavoring or infusions post-distillation.

Classified according to its age, the grape or grapes from which the marc was obtained and, sometimes, the essences used to flavor it.



Grappa is classified according to its age, the grape or grapes from which the marc was obtained and, sometimes, the essences used to flavor it.

Giovane- Bottled immediately or remains in stainless steel tanks until bottling

Affinata- Aged less than 12 months

Invecchiata/Vecchia- Aged 12-18 months

Stravecchia/Riserva- Aged more than 18 months in wood barrels