

D I S T I L L E R I A

Pojer e Sandri



GRAPPA DI "BESLER ROSS" DOLOMITI

- Fruit:** This is another grappa unique to Pojer & Sandri. It's made of the press cakes or pomace of *Pinot Nero*, *Zweigelt*, *Franconia*, *Negrara Trentina* and *Groppello*. The grapes are grown in *Maso Besler*, located in *Valle di Cembra* in a place called *Valbona* (an off-shoot of the *Cembra Valley*).
- Distillation:** The press cake (also called the 'marc') is distilled soon after the juice has been gently pressed, made with an old "torchio" (basket press). With a new technology we get rid of the seeds which represent in weight a percentage which goes from 20 to 45%. As soon as the fermentation is finished, for the distillation we use an alambic pot still which we helped design and tailor to our liking. The resulting spirit is typically intense, 73% - 78% alcohol.
It is then left in stainless steel.
- Bottling:** The spirit is allowed to rest and develop in stainless steel for about 6 months. Bottled at 48% alcohol or 96 proof, we cold-filter the spirit to "polish" it.
- Type of bottle:** Green Bordeaux bottles of 500ml and 700ml. These are then put in cylinder-shaped boxes and shipped in cases of 6 bottles.
- Packaging:** Cylinder-shaped boxes in cases of 6 bottles per case.

Profile of the Spirit

Color: Colorless and crystal clear.

Fragrance: Rich, spicy, with notes of small red fruits and hints of black pepper.

Flavor: Dry and hot. Ideal for lovers of traditionally-styled Italian grappas. Soft, elegant, good structure.

Notes: The Cembra Valley is always connected to a trio of industries: rock quarries, wine and most of all the grappas.

Serving temperature: Best served cool, around 60 degrees F. (16 C)

