



D I S T I L L E R I A

Pojer e Fandri

GRAPPA DI BESLER BLANK DOLOMITI

Fruit:

It's made of the press cakes or pomace of Pinot Bianco, Riesling, Sauvignon, Incrocio Manzoni and Kerner. Those grapes are grown in Maso Besler, located in Cembra in a place called Valbona (a side-valley of Cembra-Valley).

Distillation:

The 'press cake' or *vinacce* is kept in a controlled atmosphere (without oxygen). We then remove the stems and seeds, separating them from the grape skins. This takes away somewhere between 20 to 45% of the mass. In this way we are able to avoid distilling the 'wood' (stems) and oil which are in the seeds. We distill only the skins as soon as the sugar fermentation has finished which happens in small tank of 880 pounds. The small batch fermentation allows us to avoid overheating the mass during its fermentation and retains more character of the Chardonnay fruit.

It produces a spirit with greater finesse.

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 old Bordeaux bottle of dimensions 0,5 – 0,7.

Packaging:

boxes cylinder-shaped in cases of 6 bottles of dimensions 0,5 l and 0,7 l.

Profile of the Spirit

Color: Colorless and crystal white.

Fragrance: Very intensely fragrant, with aromas recalling yellow fruit: apple, banana, peach and floral: elder flowers.

Flavor: 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)

