



D I S T I L L E R I A

Pojer e Gandri

GRAPPA DI CHARDONNAY DOLOMITI

Fruit: Made from estate-grown Chardonnay that is used for our table wine. The grapes come from vineyards near the winery in Faedo at an elevation of 200 - 700 meters (656 to 2300 feet) above sea level.

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 Bordeaux bottles of dimensions 0,5 – 0,7 – 1,5 l.

Packaging: Boxes cylinder-shaped in cases of 6 bottles for the 0,5 l and 0,7 l bottles. Square-shaped boxes holding 3 bottles of dimensions 1,5 l.

Profile of the Spirit

Color: Colorless and crystal clear.

Fragrance: Elegant, delicate and lightly aromatic, it reminds you of quince or pear distillates.

Flavor: Dry, intense, with a mildly bitter quality with hints of flowers and apple/pear fruit notes.

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

