



D I S T I L L E R I A

Pojer e Sandri

GRAPPA DI ESSENZIA DOLOMITI

Fruit:

This unique grappa is made of the press cake or pomace of five different grape varieties, including Chardonnay, Traminer, Sauvignon, Riesling Renano and Kerner.

The vineyards are 350 – 700 meters (1140-2300 feet) above sea level.

Distillation:

We don't produce this particular wine each and every year, so, naturally, we do not make this grappa annually. It's dependent upon proper weather conditions, allowing us to make our late-harvest wine called Essenzia.

The press cakes or pomace are distilled following the fermentation of the wine. 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 and we prefer to make the distillation without the presence of the grape seeds.

The spirit is then left to mature and develop 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 500ml capacity.

Packaging:

Cylinder-shaped boxes in cases of 6 bottles per case.

Profile of the Spirit

Color: Colorless and crystal clear.

Fragrance: Intense and fruity, it reminds you of ripe fruits such as banana and pineapple.

Flavor: Dry, soft and round.

Notes: The unique aromatic richness makes this grappa complex with many subtleties.

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

