



D I S T I L L E R I A

Pojer e Pandri

GRAPPA DI NOSIOLA DOLOMITI

Fruit: Made from a variety that is common only to the Trentino region, our Nosiola grappa is made from grapes grown near the winery in Faedo. The vineyards are 300 – 400 meters above sea level, coming from the crus Coveli and Pra Grand.

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 Nosiola 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 – 1,5 l.

Packaging: Boxes cylinder-shaped in cases of 6 bottles of dimensions 0,5 l and 0,7 l. Boxes square-shaped in cases of 3 bottles of dimensions 1,5 l.

Profile of the Spirit

Color: Colorless and crystal clear.

Fragrance: Delicate with hints of a floral aroma.

Flavor: soft, dry, delicate.

Notes: Many find this the happy medium between grappa made from white grapes and the stronger ones made from red grapes.

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

