



D I S T I L L E R I A

Pojer e Sandri

GRAPPA DI ROSSO FAYE DOLOMITI

Fruit:

Made from the press cake of our famous proprietary blend called Rosso Faye, this is comprised of Cabernet Sauvignon, Cabernet Franc, Merlot and the local variety known as Lagrein. The grapes come from our estate at about of 250 meters above sea level.

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 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: Displaying hints of a spice note with a touch of pepper and red currants, attributable to the Cabernets.

Flavor: Intensely flavored, showing hints of spice and 'fire' that are appreciated by grappa connoisseurs.

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

