



D I S T I L L E R I A

Pojer e Sandri

GRAPPA DI VIN DEI MOLINI DOLOMITI

- Fruit:** This is a marc of Rotberger, a cross between Schiava and Riesling Renano grown in our estate vineyards. These are located within Faedo at an elevation of 550 meters above sea level.
- Distillation:** The press cake is distilled soon after the sugar fermentation, which begins with the contact of the must but finishes in separated way as after 36/48 hours from the beginning of the fermentation, the must is separated from the skins. 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: fragrant, well-balanced, clear vegetable hints, fruity: most of all black currants.

Flavor: soft, good texture, harmonic.

Notes: We are the only one to distillate this specific marc that produces a very interesting grappa and a rare quality.

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

