

POLI

1898



PRODUCER PROFILE

Owned by: Poli Family
Distiller: Jacopo Poli
Year founded: 1898
Region: Veneto
Country: Italy

Poli Cleopatra Moscato Oro N/V

DISTILLERY DESCRIPTION

The Poli Distillery is a historic artisanal enterprise owned by the Poli Family founded in 1898 in Schiavon, near Bassano del Grappa, in the heart of Veneto, the most renowned region for the production of Grappa.

For four generations the Poli Distillery operates with an ancient alembic completely made of copper, among the very few still existing, which allows to produce Grappa and other distillates featuring a sophisticated balance between personality and elegance.

The distillery facility is considered of historical and environmental significance for its porch structure typical of the ancient Venetian rural houses.

At the Poli Grappa Museum, the distillation and Grappa history are presented in a cosy and alluring environment throughout the tutorial path; as a result of long and passionate research, it is a heart-felt tribute by the Poli Distillery towards the majesty of Grappa.

SPIRIT DESCRIPTION

Cleopatra Oro is a Grappa obtained from very fresh marc, featuring a refinement and bouquet rarely found in a distillate. A brief stay in oak barrels completes the structure.

TASTING NOTES

Cleopatra Oro Grappa should be served cool. It has floral, fresh fruit and citrus, honey, and confectionery aromas. This Grappa has a smooth, clean and elegant taste.

PRODUCTION PROCESS

Recommended Applications:

Spirit Name Meaning:

Serve at temperature of 50-59°F in a tulip-shaped glass.

Cleopatra, alchemist of the Ancient Egypt, created the first still aimed at distilling gold, and called it Crysosopea (from Greek chrysos, gold and poirò, to make).

In the XXI century, after years of research at the Poli Distillery a new Crysosopea was born again, the most innovative bain-marie vacuum still in function nowadays, through which the precious Moscato Oro has been distilled.

ABV:

40%

Mash Bill/Composition:

100% White Muscat

Distillation:

Aromatic Grappa refined in barrique double-broiler vacuum distilled.

Aging:

Cleopatra Oro is aged in a new 225 Lt French wood aging container for 12 months.

AWARDS

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