

POLI

1898



PRODUCER PROFILE

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

Poli Miele 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

Honey, mixed with water and left to ferment, gave rise to the oldest alcoholic beverage produced by man. In ancient times, this digestive was used to enliven ancient wedding banquets that lasted an entire lunar cycle: hence the term honeymoon, still in use today. Continuing the tradition, Poli's Miele is a liqueur made with grappa and acacia honey, with essential oils of mug pine, juniper, mint and sweet-scented verbena which offers delightful balsamic sensations.

TASTING NOTES

Miele di Poli is a grappa-based liqueur with intense aromas of acacia and orange blossoms. On the palate it is sweet with secondary notes of balsam, juniper and mint; overall delightful and rich.

PRODUCTION PROCESS

ABV:	35%
Mash Bill/Composition:	Marc from A.O.C. grape mixture of the Vincenza province, Veneto.
Distillation:	Poli uses copper pot stills for distillation, which is carried out at the time of grape harvest. The final distillate, at 75% abv, is lowered to 28% by the addition of distilled water. The distillate is then infused with honey-lemon. It is then chilled to 40°F, filtered and bottled.
Aging:	Aged for at least 3 months in stainless steel vessels after the infusion.
Sizes Available:	750ml