

POLI

1898



PRODUCER PROFILE

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

Po' di Poli Aromatica 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

PO' di Poli Aromatica is a young Grappa featuring an aromatic, balmy taste. Made from Gewürtzraminer grape marc.

TASTING NOTES

Aromas of lemons and grapefruits, with a hint of pine sprig. Full bodied taste.

TECHNICAL DATA

Alcohol: 80%

PRODUCTION PROCESS

Recommended Applications:
Spirit Name Meaning:

Serve at temperature of 50/59 °F in a tulip-shaped glass. PO' di Poli Aromatic was distilled for the first time in 1997, from the aromatic grape marc of Gewurtzraminer, which means 'Spicy Traminer'. The name PO' comes from "un PO' alla volta", little by little, since this Grappa is produced in small quantities.

ABV:
Distillation:

40%
PO' di Poli Aromatic is artisanally distilled with the Poli's classic bain-marie double-boiler still working in small batches. The marc (the skins and seeds of grape) is distilled with an ancient pot still composed of copper cauldrons working at discontinuous cycle. The distillate thus obtained is about 75% alc./vol. and is therefore brought to consumption degree by adding distilled water; then it is refrigerated at a temperature of 21°F, filtered and finally bottled.

Aging: Aged for at least 1 year in stainless steel vessels.