POLI 1898



PRODUCER PROFILE

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

Jacopo Poli Torcolato 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

Jacopo Poli Torcolato is a single-vintage grappa made from the pomace of Vespaiolo and Friulanothe same as those in Fausto Maculan's famous Torcolato dessert wine. The grapes are grown in the Breganze hills of the Veneto region, where the soil is volcanic and the temperature is cool. These grapes are slightly affected with noble rot and are left to raisin on screens so as to concentrate these intense flavors and sugars, adding incredible depth and complexity to the final product.

TASTING NOTES

Jacopo Poli Torcolato is a clear grappa with a full spectrum of aromas: dates, dried apricots, raisin, honey and sweet spice. On the palate, the depth is incredible, rich and persistantthe flavors continue to evolve well into the finish.

PRODUCTION PROCESS

ABV: 40%

Mash Bill/Composition: Marc from dried grapes for Torcolato dessert wine from

Breganze, 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 40% by the addition of distilled water. It is then chilled to 40°F, filtered and bottled.

Aging: Aged for at least 6 months in stainless steel vessels.

Sizes Available: 375ml, 1.75ml

