



Kind of Distillate
WINE BRANDY

Name
JACOPO POLI ARZENTE

Category
 Wine Brandy aged 10 years in oak barrels, single vintage

Raw material
 Trebbiano di Soave wine (Veneto)

Aroma
 Mou cream, tea, dried fruit (nut), hay

Taste
 Broad, harmonic, aristocratic

% alc.
 40% Alc./Vol

Distillation
 Wine 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 therefore, once the ageing period is finished, it is brought to consumption degree by adding distilled water; then it is refrigerated at a temperature of -6 °C, filtered and finally bottled.

Ageing
 10 years in oak barrels of Slavonia, Limousin and Allier

Main components

COMPONENT	MEASURE UNIT	VALUE	NOTES
ethyl alcohol	alc. % vol.	40	± 0,3 according to D.P.R. 297/97
methyl alcohol	g/hl 100% vol.	< 1000	according to D.P.R. 297/97
volatil components	g/hl 100% vol.	> 140	according to D.P.R. 297/97

According to the Italian law D.P.R. 297/97, Wine Brandy is mainly formed by water and ethyl alcohol; the remainder consists of hundreds of compounds existing in infinitesimal quantities but very important for the organoleptic characteristics of the distillate, such as high alcohols, esters, aldehydes, acids and terpenes.

Packaging





	JACOPO POLI ARZENTE 500	JACOPO POLI ARZENTE Magnum	JACOPO POLI ARZENTE 100
product	JACOPO POLI ARZENTE 500	JACOPO POLI ARZENTE Magnum	JACOPO POLI ARZENTE 100
product code	ARZ50040BRA	ARZ150040BRA	CONFSET
content ml	500	1500	100
packaging	cardboard box	cardboard box	4 mixed btls + tray
weight sales unit kg	0,86	2,24	1,40
weight box kg	5,90	9,90	3,00
measures sales unit mm	120 x 120 x h330	170 x 170 x h477	180 x 205 x h210
measures box mm	382 x 254 x h345	360 x 360 x h495	215 x 190 x h430
measures pallet cm	80 x 120 EUR	80 x 120 EUR	80 x 120 EUR
pieces per box	6	4	8
boxes per pallet	45	18	80
boxes per layer	9	6	20
layer per pallet	5	3	4
ean code sales unit	8014115000406	8014115000413	8014115000468
scc code box	08014115001403	08014115001410	08014115001465

Preservation and service

Keep repaired from light in a fresh and dry place.
 Serve the distillate at temperature of 18/20°C in a tulip-shaped glass.



A range of spirits from individual vine species of a single year. Each individual factor determining the quality of the product has been brought to its maximum expression. Raw material raised to pure spirit.

Kind of distillate	GRAPPAS		GRAPE BRANDY	WINE BRANDY
Name	AMOROSA DI SETTEMBRE (VESPAIOLO)	AMOROSA DI DICEMBRE (TORCOLATO)	CHIARA DI MOSCATO	JACOPO POLI ARZENTE
Category	Young Grappa, single-vintage	Young Grappa from late distillation, single vintage	Grape Brandy, aromatic single variety, single vintage	Wine Brandy aged 10 years in oak barrels, single vintage
Raw materials	Marc from Vespaiole grapes (Breganze hills) Veneto	Marc from Vespaiole raisins for Torcolato dessert wine	White Muscat grape from Euganei hills (Veneto)	Trebbiano di Soave wine (Veneto)
Aroma	Apple, honey, fig, wistaria in blossom	Exotic fruit, dried fruit, raisin	Flowers (rose, magnolia), herbs (sage)	Mou cream, tea, dried fruit (nut), hay
Taste	Pleasant, delicate and elegant	Soft, refined and deep	Sweet with a light touch of citrus fruit	Broad, harmonic, aristocratic
Service % Alc. ML	Cool temperature 40% alc./vol 500/1500 (375/1750 USA)	Cool temperature 40% alc./vol 500/1500 (375/1750 USA)	Cool temperature 40% alc./vol 500/1500 (375/1750 USA)	18/20°C - 65/68°F 40% alc./vol 500/1500 (375/1750 USA)
POLI-CROMIA Reference	 AMOROSA DI SETTEMBRE	 AMOROSA DI DICEMBRE	 CHIARA DI MOSCATO	 ARZENTE



Line

Jacopo Poli