





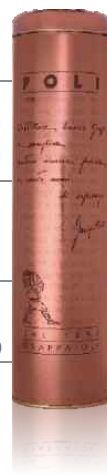
PO' DI POLI clearly indicates its own taste in order to favour the consumer's choice. An identifiable taste thanks to a harmonious cuvée of single grape-varieties belonging to the same family but different for clone, provenance, harvest times and vinification method: the PoliVitigno®.



Kind of distillate

GRAPPAS

| Name | PO' DI POLI MORBIDA | PO' DI POLI MORBIDA BABY | PO' DI POLI AROMATICA | PO' DI POLI ELEGANTE | PO' DI POLI SECCA |
|-----------------------|---|--------------------------|---|--|---|
| Category | Aromatic Grappa | | Aromatic Grappa | Young Grappa | Young Grappa |
| Raw materials | Marc from Orange Blossom Muscat, White Muscat grapes | | Marc from Pink Traminer, Aromatic Gewurtztraminer grapes | Marc from Pinot Noir, Pinot Blanc grapes | Marc from Merlot Piave, Merlot Breganze grapes |
| Aroma | Citrus fruit, orange flowers | | Balmy herbs, resin, spices (pepper) | Dried flowers, broom, hay, juniper | Must, freshly cut grass, hyacinth |
| Taste | Mellow, tasty and broad | | Full, firm and persistent | Elegant, fine and velvety | Warming, satisfying and vigorous |
| Service % Alc. ML | Cool temperature 40% alc./vol 700 ml (750 USA) | 100 ml | Cool temperature 40% alc./vol 700 ml (750 USA) | Cool temperature 40% alc./vol 700 ml (750 USA) | Cool temperature 40% alc./vol 700 ml (750 USA) |
| POLI-CROMIA Reference |  | |  |  |  |



Line

P O L I
D A L 1 8 9 8
G R A P P A I O L I