

After centuries, Cleopatra the Alchemist finally distilled Gold.




Cleopatra Oro is a line of Grappas obtained from very fresh marc, featuring a refinement and bouquet rarely found in a distillate.

A brief stay in oak barrels completes the structure.



Kind of distillate

## GRAPPAS

| Name                  | <b>CLEOPATRA MOSCATO ORO</b>   | <b>CLEOPATRA AMARONE ORO</b>   | <b>CLEOPATRA PROSECCO ORO</b>   |
|-----------------------|--|--|---|
| Category              | Grappa from vacuum double-boiler distillation, refined in wood   | Grappa from vacuum double-boiler distillation, refined in wood   | Grappa from vacuum double-boiler distillation, refined in wood  |
| Raw materials         | White Muscat grape marc from the Euganean Hills  | Corvina, Rondinella and Molinara grape marc for Amarone della Valpolicella wine                              | Glera grape marc for Prosecco di Valdobbiadene wine   |
| Aroma                 | Flowery meadows, fresh fruit and citrus, honey and patisserie  | Intense with notes of small red fruit, dried fruit and spices  | Elegant fragrance of flowers and yellow fruit, with pleasant notes of aromatic herbs and vanilla                |
| Taste                 | Smooth, neat and very elegant  | Distinct, harmonious and lingering, with a pleasant toasted note   | Delicate and smooth, with notes of fresh bread and ripe fruit   |
| Service % Alc. ML     | 18/20°C<br>40% alc./vol<br>700 ml  | 18/20°C<br>40% alc./vol<br>700 ml  | 18/20°C<br>40% alc./vol<br>700 ml   |
| POLI-CROMIA Reference | <br>CLEOPATRA MOSCATO ORO | <br>CLEOPATRA AMARONE ORO | <br>CLEOPATRA PROSECCO ORO |



Line

*Jaopo Poli*