

Poli Grappa Torchio d'Oro depicts on the label a 'rossolo' (a braid of bunches of grape let to dry) to represent the only eleven wineries that produce Torcolato di Breganze wine and that all decided to give their Torcolato marc exclusively to the Poli Distillerie.



Single vintage Grappa from marc with an intense and aristocratic aroma distilled in small batches by means of steam, finished in the oak barrels in which the Sassicaia wine was previously refined.



Kind of distillate

GRAPPAS

Name

TORCHIO D'ORO

GRAPPA DI SASSICAIA

Category

Single-vintage Grappa, aged for 3 years in Torcolato barrels

Single-vintage Grappa aged 4 years in barrique + 6 months in barrels of wine Sassicaia

Raw materials

Marc from Vespaiole raisins for Torcolato wine

Marc from Cabernet Franc, Cabernet Sauvignon

Aroma

Fruity and complex with a note of wood

Wood, vanilla, cocoa, coffee, liquorice

Taste

Fruity, full, smooth, persistent, distinct

Full-bodied, structured, majestic

Service
% Alc.
ML

18/20°C - 65/68°F
40% alc./vol.
500 ml (750 ml USA)

18/20°C - 65/68°F
40% alc./vol.
500 ml (375 ml USA)

Reference
POLI-CROMIA



Line

Jacopo Poli