



A journey, a face,
a proposal, a smile.

That is how these collaborations were born with three prestigious brands, thus giving origin to three Grappas with different and fascinating aromatic sensations: red fruit, dried fruit, exotic fruit, candied fruit.

Kind of distillate

GRAPPAS

Name	BARILI DI PORTO	BARILI DI SHERRY PX	BARILI DI RHUM	BARILI DI SAUTERNES
Category	Grappa aged 2 years in barriques + 6 months in Niepoort Port barrels	Grappa aged 2 years in barriques + 6 months in Sherry PX Williams & Humbert barrels	Grappa aged 2 years in barriques + 6 months in Clement Rum barrels	Grappa aged 2 years in barriques + 6 months in Sauternes Chateau Rieussec barrels
Raw materials	Marc from a cuvee of white grape varieties with gentle aroma	Marc from a cuvee of white grape varieties with gentle aroma	Marc from a cuvee of white grape varieties with gentle aroma	Marc from a cuvee of white grape varieties with gentle aroma
Aroma	Fruit in syrup, sweet and ripe fruit, harmonious note of wood	Dried fruit, milk chocolate, toffee, raisins, honey	Exotic fruit, liquorice, biscuits, custard	Ripe fruit, acacia honey, biscuits, harmonious note of wood
Taste	Sweet, complex and full	Toasted wood, pleasant and long lasting	Distinct, balanced, with notes of fresh wood	Round, complex and full
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 (750 ml USA)	18/20°C - 65/68°F 40% alc./vol. 500 ml (750 ml USA)	18/20°C 40% alc./vol. 500 ml (750 ml USA)

POLI-CROMIA
Reference



Line

Jacopo Poli