





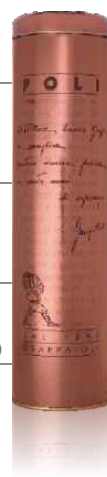
PO' DI POLI clearly indicates its own taste in order to favour the consumer's choice. An identifiable taste thanks to a harmonious cuvée of single grape-varieties belonging to the same family but different for clone, provenance, harvest times and vinification method: the PoliVitigno®.



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