

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	CLEOPATRA MOSCATO ORO	CLEOPATRA AMARONE ORO	CLEOPATRA PROSECCO ORO
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 40% alc./vol 700 ml	18/20°C 40% alc./vol 700 ml	18/20°C 40% alc./vol 700 ml
POLI-CROMIA Reference			



Line

Jaopo Poli