







A range of spirits from individual vine species of a single year. Each individual factor determining the quality of the product has been brought to its maximum expression. Raw material raised to pure spirit.

Kind of distillate	GRAPPAS		GRAPE BRANDY	WINE BRANDY
Name	AMOROSA DI SETTEMBRE (VESPAIOLO)	AMOROSA DI DICEMBRE (TORCOLATO)	CHIARA DI MOSCATO	JACOPO POLI ARZENTE
Category	Young Grappa, single-vintage	Young Grappa from late distillation, single vintage	Grape Brandy, aromatic single variety, single vintage	Wine Brandy aged 10 years in oak barrels, single vintage
Raw materials	Marc from Vespaiole grapes (Breganze hills) Veneto	Marc from Vespaiole raisins for Torcolato dessert wine	White Muscat grape from Euganei hills (Veneto)	Trebbiano di Soave wine (Veneto)
Aroma	Apple, honey, fig, wistaria in blossom	Exotic fruit, dried fruit, raisin	Flowers (rose, magnolia), herbs (sage)	Mou cream, tea, dried fruit (nut), hay
Taste	Pleasant, delicate and elegant	Soft, refined and deep	Sweet with a light touch of citrus fruit	Broad, harmonic, aristocratic
Service % Alc. ML	Cool temperature 40% alc./vol 500/1500 (375/1750 USA)	Cool temperature 40% alc./vol 500/1500 (375/1750 USA)	Cool temperature 40% alc./vol 500/1500 (375/1750 USA)	18/20°C - 65/68°F 40% alc./vol 500/1500 (375/1750 USA)
POLI-CROMIA Reference	 AMOROSA DI SETTEMBRE	 AMOROSA DI DICEMBRE	 CHIARA DI MOSCATO	 ARZENTE



Line

Jacopo Poli