

“Sarpa” in Venetian dialect means “grape-pomace”, the raw material from which Grappa is made. Sarpa di Poli is obtained from the pomace of grape-varieties with floral and delicately herbaceous aromas, distilled by means of steam in a pot-still working in small batches.



Kind of distillate

## GRAPPAS

Name

**SARPA DI POLI**

**SARPA DI POLI**  
BABY

**SARPA DI POLI**  
BIG MAMA

Category

Young  
classic  
Grappa

Raw materials

Marc from  
Merlot & Cabernet  
grapes

Aroma

Fresh herbs,  
mint, rose,  
geranium

Taste

Rustic, sincere,  
generous  
and virile

Service  
% Alc.  
ML

Cool temperature  
40% alc./vol  
700 (375/750 USA) 100 ml 3000 ml

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