The fruit is harvested at the time of its maximum fragrance and distilled with Athanor, our double boiler still installed in the year 2000 according to the instructions of the "Liber de Arte Destillandi" of Hieronimus Brunschwyg, published in Strasbourg in May 1500.

Kind of distillate	FRUIT BRANDY		
Name	**CILIEGIE DI POLI**	**PERE DI POLI**	**LAMPONI DI POLI**
Category	Semi-aromatic fruit Brand	Aromatic fruit Brandy	Aromatic fruit Brandy
Raw materials	White Durona cherry of Marostica (Veneto)	Williams pears of South Tirol	Raspberry of Carnia area
Aroma	Fruity and bitter almond	Clear, typical of Williams pear	Very intense of raspberries and red berries
Taste	Pleasant, clear and almondy	Soft, fragrant and summery	Warming, full-bodied and sensual
Service % Alc. ML	Cool temperature 40% alc./vol 500 ml (750 ml USA)	Cool temperature 40% alc./vol 500 ml (750 ml USA)	Cool temperature 40% alc./vol 500 ml (750 ml USA)
POLI-CROMIA Reference	CILIEGE	PERE	LAMPONI

Line

POLI
DAL 1898
GRAPPAIOLI