






Grape Brandies and Fruit Brandies obtained by using with modern competence Crysopea, our innovative vacuum double boiler still, that represents our way in the evolution of distillation.

Kind of distillate	GRAPE BRANDY		WINE BRANDY
Name	<b>UVAVIVA ITALIANA DI POLI</b>	<b>UVAVIVA ROSSA DI POLI</b>	<b>BRANDY ITALIANO DI POLI</b>
Category	Aromatic grape Brandy	Aromatic grape Brandy, single variety	Wine Brandy aged 3 years in oak barrels
Raw materials	Malvasia & Muscat grapes	Fragola grape from Marostica hills (Veneto)	Trebbiano di Soave wine (Veneto)
Aroma	Fruity (apricot, pear), orange-blossom	Red berries, vermouth, honey, violet	Spices (coffee, nutmeg, vanilla)
Taste	Springlike, pleasant and fresh	Full-bodied charming, autumnal	Warming, frank and solar
Service % Alc. ML	Cool temperature 40% alc./vol 700 ml (750 ml USA)	Cool temperature 40% alc./vol 700 ml (750 ml USA)	18/20°C - 65/68°F 40% alc./vol 700 ml (750 ml USA)
POLI-CROMIA Reference			



Line

**POLI**  
**1898**