

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	<b>CLEOPATRA MOSCATO ORO</b>	<b>CLEOPATRA AMARONE ORO</b>
Category	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
Aroma	Flowery meadows, fresh fruit and citruses, honey and patisserie	Intense with notes of small red fruit, dried fruit and spices
Taste	Smooth, neat and very elegant	Distinct, harmonious and lingering, with a pleasant toasted note
Service % Alc. ML	18/20°C 40% alc./vol 700 ml	18/20°C 40% alc./vol 700 ml
POLI-CROMIA Reference	 CLEOPATRA MOSCATO ORO	 CLEOPATRA AMARONE ORO



Line

*Jaopo Poli*