

AMOROSA DI DICEMBRE JACOPO POLI

With the dried grape marc of Torcolato, the distillation season ends in December and the promise to wait for the next harvest is renewed every year.

Torcolato is a sweet and golden wine from fresh bunches of Vespaiolo, twisted into long braids ("torcolati" in Venetian dialect) and hung to dry until December.

Grappa born in 1983 and produced exclusively in very limited quantities.

SIZES

500 ml
1500 ml **Magnum**
(1750 ML USA)



AMOROSA DI DICEMBRE

(Vespaiolo for Torcolato wine)

Young Grappa, flowing-steam distilled.

Its aroma recalls a tray with raisins, prunes, apricots and dry figs.

Enchanting like the long-necked women painted by Modigliani.

ALC. % - CONTENT

40% alc./vol.
500 ML (375 ML USA)

POLI-CHROMIA E 2/3



AMOROSA
DI DICEMBRE

PACKAGE

CARDBOARD PACKAGE

