

ARZENTE JACOPO POLI

Long time ago the Italian wine distillate was named “Cognac”.

Gabriele D’Annunzio, poet and great Italian patriot, proposed as an alternative “Arzente”, from Aqua Ardens (burning water), the word used by ancient alchemists to define the wine’s distillate: transparent like water but burning like fire.

Born in 1987, Jacopo Poli’s Arzente is definitely not burning, even if we suggest to enjoy it beside a fireplace.

SIZES

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



ARZENTE

(Trebbiano di Soave wine)

Wine Brandy, aged 10 years in oak barrels, traditional bain-marie distilled.

Its aroma recalls a patisserie full of cream pastries, egnog and tiramisu cake.

The absolute harmony of a Vivaldi cello concert.

ALC. % - CONTENT

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

POLI-CHROMIA E 11/12



ARZENTE

PACKAGE

CARDBOARD PACKAGE

