

UVAVIVA ITALIANA DI POLI

Grape Brandy obtained from white Muscat grape and aromatic Malvasia, pressed and fermented at controlled temperature.

The whole fermented must, including its skins and wine, is distilled with Athanor, our bain-marie alembic that allows a gentle extraction of the grape's fruity aromas.

Absolutely to be tasted in the Italian version of Pisco Sour.



UVAVIVA ITALIANA (Aromatic Malvasia and White Muscat grapes)

Aromatic grape brandy, traditional bain-marie distilled.

Its aroma recalls a basket with white grape, apples, apricots, pears and orange flowers.

**Elegant and light as
a ballet dancer.**

ALC. % - CONTENT

40% alc./vol.
700 ML (750 ML USA)

POLI-CHROMIA H 8



PACKAGE

COPPER METAL TUBE

