

UVAVIVA ROSSA DI POLI

Grape Brandy obtained from Fragola grape, also named American grape, 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 an aromatic version of Pisco Sour.



UVAVIVA ROSSA (Fragola grape)

Aromatic grape brandy, traditional bain-marie distilled.

Its aroma recalls a basket with mixed berries and ripe strawberries, chestnut honey and a couple of violets.

Exuberant as a flamenco dancer.

ALC. % - CONTENT

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

POLI-CHROMIA M 2



PACKAGE

COPPER METAL TUBE

