

BRANDY ITALIANO DI POLI

The word Brandy comes from the Dutch “brandewijn”, meaning “burnt wine”.

Trebbiano is considered the ideal wine to produce Italian brandy, thanks to its fine and delicate aroma, the limited presence of tannins and the high acidity.

Brandy Italiano ages just below the roof of the distillery, where the temperature excursions increase the exchange of wood’s aromatic elements.



BRANDY ITALIANO (Trebbiano di Soave wine)

Wine Brandy, aged 3 years in oak barrels, traditional bain-marie distilled.

Its aroma recalls a hot chocolate with freshly baked almond biscuits.

Cozy and warm like the fire burning in the fireplace.

ALC. % - CONTENT

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

POLI-CHROMIA B 3



PACKAGE

COPPER METAL TUBE

