

# Pojeri e Sandri

## Grappa di Pinot Nero



**Color:** Colorless and crystal white.

**Fragrance:** Ethereal and intense, with hints of Marasca cherries.

**Flavor:** characteristic, clean and rather decided, without however being disharmonious.

**Serving temperature:** 16° C.

**Alcohol content:** 48 %

**Fruit:** "vinacce" of Pinot Noir, produced by the homonymous Agricultural Company, deriving from the vinification of the Pinot Nero of vintage, of the reserve and of the spumante base. The grapes are grown on the Faedo hill at an altitude of 300 - 600 m above sea level in the localities Rocol, Rodel, Pianezzi and Palai.

**Distillation:** the "vinacce" is distilled immediately after racking and after a light pressing with an old hydraulic press. All the sugar is already transformed into alcohol.

With a new technology, the grape-seeds that represent, in weight, a percentage ranging from 20 to 45%, are removed. In this way we can avoid the distillation of wax wood and oil that make up the grape seed itself. For distillation we use our discontinuous bain-marie still of the latest conception, which the owners themselves have collaborated to design.

At the end of the distillation process a high grade grappa (73° - 78°) is obtained, which is placed in special stainless steel tanks waiting for subsequent processing.

**Bottling:** after about six months from distillation, after having diluted the product with 48° source water and subsequent filtration at 0 / -2 degrees of temperature.

**Type of bottle:** bordeaux bottle of dimensions 0,5 L and 1,5L.

**Packaging:** Boxes cylinder-shaped in cases of 6 bottles of dimensions 0,5L. Boxes square-shaped in cases of 3 bottles of dimensions 1,5L.

**Notes:** among the red grape grappa marc is certainly the most elegant: logical consequence of the nobility of the Pinot Nero grape variety.

