

Pojeri e Sandri

Grappa di Essenzia



Color: Colorless and crystal clear.

Fragrance: intense, ostentatiously fruity, tropical notes such as banana and pineapple can be recognized.

Flavor: Dry, soft and round.

Serving Temperature: 16° C.

Alcohol content: 48 %

Fruit: vinacce of the five varieties used to make Essenzia wine, namely: Chardonnay, Traminer, Sauvignon, Riesling Renano, Kerner. The grapes are grown in Faedo at altitudes between 350 m and 700 m above sea level.

Distillation: the "vinacce", after the pressing carried out with a hydraulic press, pass to the subsequent processing which consists in separating the stem and, with an innovative technology, removing the pips which represent, by weight, a percentage ranging from 20 to 45%. In this way we can avoid the distillation of wax wood and oil that make up the grape seed itself.

The peel alone is distilled as soon as the sugar fermentation is finished, which takes place in small containers of 4 quintal capacity. Small masses to avoid overheating and to ensure maximum transparency of the origin and integrity of the vine. Fermentation is accelerated by the addition of selected yeasts and the distillation of the pomace uses its own discontinuous bain-marie still, designed by the owners themselves.

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 bottles.

Packaging: Cylinder-shaped boxes in cases of 6 bottles for case.

Notes: not every year this type of grappa is produced as the production is directly linked to the weather conditions: the grapes are left to dry on the vineyard until the end of November, beginning of December.

