

# Pojeri e Sandri

## Grappa di Müller Thurgau



**Color:** Colorless and crystal clear.

**Fragrance:** pleasantly fruity, reminiscent of peach and apricot.

**Flavor:** soft, elegant, characterized by full harmony.

**Serving temperature:** 16° C.

**Alcohol content:** 48 %

**Fruit:** "vinacce" of Müller Thurgau produced in the homonymous Agricultural Company. The grapes are grown on the Faedo hill at altitudes between 550 and 750 m. above sea level in the locality of Palai.

**Distillation:** the "vinacce" from washed grapes, after the pressing carried out strictly in a controlled atmosphere (in the absence of oxygen), pass to the subsequent processing which consists in separating the stalk and, with an innovative technology, removing the pips which represent, in weight, a percentage which ranges 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. For distillation, we use our discontinuous bain-marie still, a brand new concept and the owners themselves worked on the 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 0.5-0.7-1.5 l.

**Packaging:** Boxes cylinder-shaped in cases of 6 bottles of dimensions 0.5l. Boxes square-shaped in cases of 3 bottles of dimension 1.5l l.

**Notes:** Naunces of vanilla, chocolate and cacao are really interesting after 2 or 3 years.

