

# Pojer e Sandri

## Grappa di Nosiola



**Color:** Colorless and crystal clear.

**Fragrance:** soft, delicate, characterized by a slight aromaticity.

**Flavor:** soft, dry, delicate.

**Serving Temperature:** 16° C.

**Alcohol content:** 48 %

**Fruit:** "vinacce" of Nosiola (native Trentino variety) produced in the homonymous Agricultural Company. The grapes are grown on the Faedo hill at an altitude of 300/400 m above sea level, in the locality of Coveli and Pra Grand.

**Distillation:** "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 which the owners themselves have worked on.

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 0.5-1.5 L

**Packaging:** Cylinder-shaped in cases of 6 bottles of dimensions 0,5 l and square-shaped in cases of 3 bottles of dimension 1,5 l.

**Notes:** given the characters it lends itself to a consumer who prefers not demanding grappas, it is positioned in the middle of those from red vinacce and those from white aromatic vinacce.

