

Pojer e Sandri

Grappa di Rosso Faye



Color: Colorless and crystal with

Fragrance: Displaying hints of a spice note with a touch of pepper and red currants, attributable to the Cabernets.

Flavor: Intensely, flavored, showing hints of spice and fire that are appreciated by grappa connoisseurs.

Serving temperature: 16° C..

Alcohol content: 48 %

Fruit: "vinacce" of Cabernet Sauvignon, Cabernet Franc, Merlot and Lagrein (from the vinification of Rosso Faye). The grapes are grown on the Faedo fan, in the Cadastral Municipality of San Michele all'Adige, in the locality of Paradisot at an altitude of 250 meters above sea level with a south-south / west exposure; somewhat ventilated position due to the influence of the Ora del Garda (wind that originates from the nearby large lake).

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 diluting the product at 48 ° with spring water and subsequent filtration at 0 / -2 degrees of temperature.

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

