

Pojer e Sandri

Grappa di Traminer



Color: Colorless and crystal white.

Fragrance: Very intensely fragrant with aromas recalling rose petals, grapefruit and spice notes.

Flavor: soft, compound, greasy sensations; aromatic correspondence between nose and mouth.

Serving temperature: 16° C.

Alcohol content: 48 %

Fruit: Made from a special clone of Gewürztraminer from France's Alsace region. The grapes are grown on the Faedo hill in the Coveli area at an altitude of 300 - 400 m above sea level.

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 with a capacity of 4 quintals. 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 diluting the product at 48° with spring water and subsequent filtration at 0 / -2 degrees of temperature.

Type of bottle: bordeaux bottle of dimension 0,5l 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 dimension 1,5l.

Notes: Along with Moscato giallo Grappa this is amongst the elite of aromatic spirits.

