



Grappa Invecchiata

This aged grappa is characterised by a luminous golden tonality, with straw and silver highlights, of exceptional clarity.

The nose displays fragrances of fruit bread, cinnamon, nutmeg, and honey, which yield slowly to nuances of stewed tropical fruit, such as banana and pineapple, and vanilla crème, creating overall a strikingly elegant bouquet.

The initial impression in the mouth is austere but with an intense concentration that brings to mind sherry, or honey, with a definite hint of spice. The development in the mouth brings an impression of baked fruit that recalls nectarines, clove, dried plum, and raisins. The finish exhibits exceptional breed and aromatic complexity.

Perfect at the conclusion of a meal, and elegant as an accompaniment to semi-sweet chocolates.



POMACE The pomace of the Sangiovese and Merlot grapes grown to produce Luce.

DISTILLATION PERIOD The Merlot and Sangiovese skins ferment a long time with their must, so that the distillation is carried out as soon as the pomace arrives in the distillery in October.

DISTILLATION The pot still at the Distillerie Poli is among the most ancient still functioning: the chambers are made entirely of copper, as they always used to be. The pomace is heated with currents of steam, and the process is totally artisanal: in this single-batch method, the pomace is loaded into the copper pot and distilled there. After the 3-hour batch cycle that distils the pomace, the processed skins are removed from the pot and a new batch of fresh pomace is loaded in, ready for another heating.

MATURATION Matured in 225-litre Allier oak barriques for three years.

SERVICE Store away from light in a cool, dry place. Best enjoyed in a tulip-shaped glass at 18-20°C.