

## “VINACCIA” - POMACE



The premium quality grapes are collected during the harvest, as soon as they become ripe enough, in order to obtain fresh pomace, which is the most important and high quality ingredient.



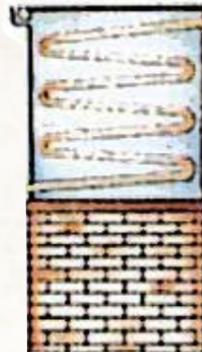
The bunch is destemmed and softly pressed, in order to separate the must from the Vinaccia (pomace). In this way, the pomace stays moist and rich in aromas.



Once collected the pomaces, they are placed in small containers of 400 kg. The natural fermentation starts at controlled temperature. The sweet part of the pomace turns into alcohol, from 100 kg of grapes we obtain around 20/25 Kg of high quality pomace.

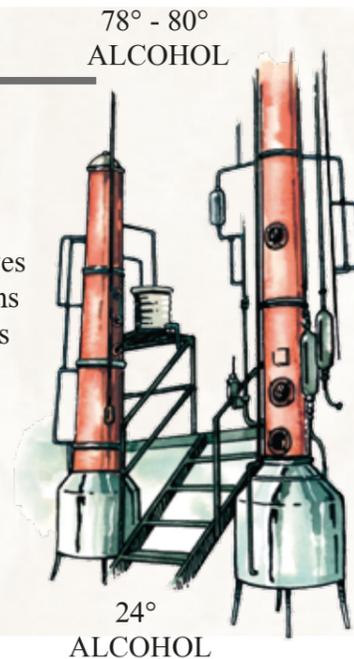


**COIL CONDENSER**  
The alcoholic vapours coming out from the column, are chilled by the coil with cold water inside. The Master Distiller separates now "HEAD, HEART, and TAIL" of the distillate. From 100 kg of grapes we obtain 3 bottles of Grappa.



FRESH GRAPPA 78° ALCOOL

**DISTILLATION COLUMN**  
The alcohol vapour, from the pots arrives to the base of the column still and begins to rise up, thus concentrating the scents and the aromas contained in the original fruit. The process of the artisanal distillation, lasts about 2 hours and still today, is carried out manually.



78° - 80°  
ALCOHOL

24°  
ALCOHOL

## THE ALAMBIC

**THE POT STILL**  
Copper pot stills ("discontinuous method")  
The fermented pomace, after reaching 3° alcohol, is then manually placed into the steam pot stills for the artisanal distillation. The steam rising up, from the bottom through the pomace, is enriched with the grapes scents, and is thus transformed into alcoholic vapours.



3°  
ALCOHOL



## GRAPPA

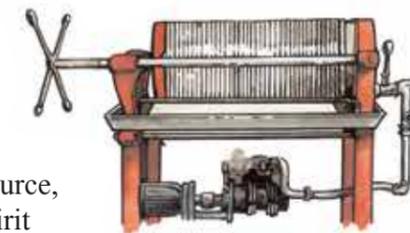
Immature Grappa that comes out from the distillation column, needs at least 6 months of refinement in stainless steel tanks, in order to be called "young Grappa."



The so called "Aged Grappa" is the Grappa that, after distillation, rests in small wooden barrels for at least 12 months. The ageing takes place, with government seal, in the cellars of the Tosolini Family since more than 70 years.



**FILTRATION AND DILUTION**  
Once the seasoning is finished, the Grappa alcohol content is reduced to the desired degree, by adding distilled water from the Tosolini private source, directly from the Carnic Alps. Subsequently the spirit is filtered at a temperature of -18 °, in order to obtain a transparent, brilliant and pure distillate.



Only the best grapes, handcrafted respecting tradition, becomes GRAPPA TOSOLINI.

