

Storica Uve
Fruit Acquavite
42% vol.

Raw material

Grapes

Ageing

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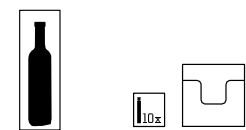
Serving temperature

18°C

Ripe and healthy grapes are first destemmed and crushed and then put into stainless steel fermentation tanks. The alcoholic fermentation is monitored carefully in order to promote the best conditions, since the result of this process fundamentally affects the aromatic intensity of the distillate. Distillation occurs in eight copper pot stills. It is performed shortly after alcoholic fermentation in order to preserve the freshness of the aromas. Ageing occurs in stainless steel vats for three to four months at the most to maintain the aromatic fragrance. The "transformation" to the final alcohol content (42°) is done by water dilution and cold filtration, at a temperature that assures the preservation of the dominant fruity component. A crystal clear acquavite with a fragrant and delicate bouquet. The aftertaste is harmonious and fine.

The care taken over the distillation of the best grapes makes for this unrivalled acquavite. It is an absolute must on those precious occasions in the life of a connoisseur who insists on products with the finest and most intense fragrances. The taste is rounded and the after-taste is long and persistent on the palate.

Sizes and packaging



Single package pack of 10 single-shots (5 ml each) in a carton of 10 packets (50 cl total)

50cl 5cl 50cl

