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Young Acquavite d'uva - cl 70

The word 'acquavite' is used as a generic indication of 'distillate'. The difference between the various products of distillation lies in the raw material: for example, grappa is produced from pomace (solid component), while brandy is produced from wine (liquid component). Acquavite d'uva is obtained by distilling fermented must together with skins, thus using both the solid and liquid component of the grape. Elegant and fruity, Uve d'Alexander represents the new style of eau de vie, standing out for their roundness and freshness which, over time, have conquered even the palates of most demanding consumers.

Production Area: Veneto, Italy

Vine: Blend of different grape varieties

Characteristics:

Quality and care for the raw materials are the first and most important steps in the production of a good acquavite d'uva. For this reason, only healthy grapes from vines grown in dedicated areas are selected and harvested at the top of their aromatic and polyphenolic maturity. Grapes are destemmed and softly pressed, then the must undergoes fermentation with the skins and the addition of selected yeasts. The stems are removed to avoid releasing tannic and herbaceous hints, while grapes are delicately pressed since lacerating the skins would lead to unpleasant notes. The fermentation temperature is carefully controlled and kept stable to allow yeasts to work under the best conditions. When sugar has almost completely turned into alcohol, distillation takes place inside a discontinuous alembic with bain-marie heating (indirect and therefore more delicate system). The resulting acquavite is sophisticated, characterized by the aromas and perfumes of originary grapes. Before bottling, it is filtered and shortly refined in steel tanks.





Organoleptic Characteristics:

Color and Appearance: Colorless, transparent, crystal clear.

Bouquet: Clean, fresh and delicate, with fresh fruit aromas and a sweet note of vanilla in the finish.

Taste: Elegant and refined, it is characterized by hints of fresh fruit and a pleasant floral aftertaste.

Chemical Characteristics:

ABV: 38%

Serving Temperature: 10-12° C

Serving Suggestions: Acquavite d'uva is perfect after meals, as a meditation distillate. Best served cold or chilled, it is also an ingredient in cocktails and long drinks. Uve d'Alexander is a perfect match with chocolate, chocolate coated orange zest and exotic dehydrated fruit.

Enjoy it within: No time limit recommended.

 **Recommended Glass:** Slang Alexander.

Awards

Concorso Miglior grappa Veneta -
All awards from 1998 to 2001 - Italy

Alambicco d'Oro - All awards from 1992
to 2005 - Italy

WorldStar for Packaging - World
Packaging Organisation Alexander
Sarajevo - USA (1997)