



E12100050

Vodka - cl 50

This distillate, whose origins seem to trace back to Poland, owes its name to the word "voda" (meaning 'water'), due to its transparent color. Initially used as a medicine, when distillation techniques allowed to obtain a more refined product it started to be used first to fortify wines, then to be served pure. Vodka Bottega is a distillate from grain only, with a crystalline transparency and a fine, elegant taste. It is bottled in a wicker glass flask, of ancient tradition, underlining its origins of Italian vodka.

Production Area: Veneto, Italy

Characteristics:

The choice of raw materials used in vodka production may lead to end products with very different quality. For this reason, Vodka Bottega is produced by fermenting an infusion of sugars obtained from pure grain only, a noble raw material that leads to a distillate with a strong character. Distillation techniques may also result in very diverse quality. Vodka Bottega is obtained through five distillation phases, allowing to extract the aromatic characteristics from the raw material and leading to a rich and complex distillate. It is finally enriched by blending it with water from the Alps, and filtered to eliminate impurities which may alter its organoleptic profile.

Organoleptic Characteristics:

Color and Appearance: Colorless, transparent, crystal clear.

Bouquet: Clean and pleasant, it is characterized by delicate citrus and balsamic notes.

Taste: Smooth, rounded and with a full taste, its character derives from its original grain and reproduces the same citrus aromas as the bouquet.

Chemical Characteristics:

ABV: 38%

Serving Temperature: -5 °C

Serving Suggestions: It is best served chilled, even with ice. Thanks to its elegance, it can be enjoyed pure and is a perfect base in cocktails and long drinks.

Enjoy it within: 5 years.

Recommended Glass: Tumbler.



Awards

Silver Award - International Wine and Spirit Competition - UK (2018)

