



Distilleria Bottega

# PRIMO ASSAGGIO PURO GRADO ACQUAVITE D'UVA



I10042050

## Grape distillate - cl 50

Grape distillate is obtained by distilling the must fermented in the presence of the skins, so both the solid and liquid parts of the grapes are used.

**Production Area:** Veneto, Italy

**Vine:** Blend of marcs from different grape varieties

### Characteristics:

For the production of this distillate, marc is selected from the best known and most widespread grape varieties in North-Eastern Italy, an area highly suited to the cultivation of vines. After harvesting, which begins slightly in advance to preserve the aromatic and polyphenolic components, the grapes are transformed into must. After destemming, the grapes are soft-pressed. The removal of the stalk is important because, due to its 'woody' nature, it can give tannic and herbaceous notes. The gentle pressing of the grapes, on the other hand, avoids the violent tearing of the skins that could lead to unpleasant notes. The must thus obtained is fermented in the presence of the skins. Very important for the final quality are the selected yeasts and the fermentation temperature, which is carefully controlled and kept constant. When the sugar component has been almost completely transformed into alcohol, distillation takes place in a discontinuous still in which heating takes place in a bain-marie (an indirect and therefore more delicate system). The result is an aqua vitae that retains the precious and unmistakable aromatic profile of the grape from which it originates. The "Puro Grado" version (60%) is reserved for connoisseurs, who appreciate the alcoholic vigour and pure essence of this fine distillate.

### Organoleptic Characteristics:

**Color and Appearance:** Colourless, transparent and crystalline.

**Nose:** Clean, clear and elegant, the nose is characterised by hints of fresh fruit and a delicate vanilla note.

**Taste:** Intense and complex, on the palate it presents notes of fresh fruit.

### Chemical Characteristics:

**ABV:** 60%

**Serving Temperature:** 10-12 °C

**Pairing:** Grape distillate is ideal at the end of a meal, as a meditation spirit. To be diluted to taste with pure water or ice, this Puro Grado is an excellent ingredient for the preparation of cocktails and long drinks. Perfect pairing with chocolate and dry pastries.

**Enjoy it within:** No time limit recommended limit.

**Recommended Glass:** Tasting glass.

