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Single Malt Whisky - cl 70

The Bottega family began its history in distillation in 1967. From a young age, Sandro Bottega sought to master this art, learning the secrets of thirty years of experience from his father Aldo. In 1985, in Brazil, Sandro discovered learned the secrets of whisky distillation from an Italian emigrant, Luigi Pessetto, owner of a well-known whisky distillery. He then began to cultivate his dream of producing his "own whisky". Alexander Single Malt was born from the family's passion for the art of distillation, ageing and love of malt.



Origin of malt: Italy and UK

Production area: Veneto

Characteristics:

For its Single Malt whisky, Bottega has chosen Italian and English malt: both are high quality, but differ in terms of aroma. Water is also an important element in the production of this whisky. In fact, the production area has spring water and the water from the water system is certified as "Alpine water", pure water that comes from an unspoiled environment of spectacular beauty, suitably purified by limestone.

Production Process:

Production begins with mixing the malt with water from the Alps. This mashing process produces a clear wort, which ferments over the next 2-3 days. The result is the "wash", which is similar to a very strong beer, with very fruity aromas and no bitterness. This wash then undergoes double distillation in pot stills heated in a bain-marie. The first distillation (wash distillation) produces "low wines", and the second distillation (spirit distillation) isolates the most noble fraction: the heart. The whisky is aged for 3 years in traditional French, American and Slavonian oak barrels, followed by a further ageing period of almost 2 years in third-fill ex-Brunello di Montalcino DOCG wine casks from the Bottega family's wineries. This unique touch, achievable only with wines of this level, results in a rich organoleptic profile and a natural amber colour.





Organoleptic Characteristics:

Colour and Appearance: Amber colour.

Bouquet: Citrus notes of candied orange and citron combined with spicy (white pepper) and floral notes.

Taste: Elegant and balanced. Spicy attack with a prevalence of white pepper and a vanilla finish. We have chosen only particularly elegant and refined woods to avoid a marked acidity due to the strong presence of tannins.

Peat: None.

Ageing:

Casks: casks used for the production of Brunello di Montalcino DOCG.

Period: 3 years + almost 2 years in third-fill barriques.

Chemical Characteristics: **ABV** 43%

Serving Temperature: Room temperature below 20 °C .

Serving Suggestions: Enjoy neat after meals or with dark chocolate for a more intense sensory experience. Ingredient for sophisticated cocktails.

Enjoy it within: no recommended time limit.

 **Suggested Glass:** Slang Alexander.