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Whisky Single Malt - 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 learned the secrets of whisky distillation from an Italian emigrant, Giovanni Pessetto, owner of a well-known 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. After fermentation, the malt is distilled twice and aged for a minimum of 4 years in traditional oak barrels, followed by a further ageing period of at least two years in barrels that previously contained wines from the family's Chianti, Montalcino and Valpolicella wineries. The result is a rich organoleptic profile and a completely natural amber colour.

Origin of malt: Italy and England

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.

Production Process:

Production begins with mixing the malt with water from the Alps. This mashing process produces a clear wort that will ferment over the next 2-3 days. This produces the "wash", which is similar to a very alcoholic 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 distillation of these (spirit distillation) isolates the most noble fraction: the heart. The whisky is then aged in French, American and Slavonian oak barrels previously used for the production of Brunello in the family's winery. A unique touch that only wines of this level can provide. The total ageing period lasts at least 4 years. The water used for dilution is always water from the Alps, suitably purified of limestone and then added to the distillate. The whisky is filtered using a technique developed to enhance the qualities of the final bottled product.





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

Period: 4 years minimum

Chemical Characteristics: **ABV** 43%

Serving Temperature: Room temperature.

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.