



Acquavite di Ciliegie in Ciliegio Selvatico

DOLOMITI

Fruit: Cherries of two particular varieties: "Stevensbear" for 70% and "Chat Morelle" for 30% which come from the area of Vigolo Vattaro in Trentino, area at elevation of 700/800 meters (roughly 2300 feet to 2600 feet) above sea level which is very suitable for those varieties which mature quite late and harvested as the fruit is ripest.

Fermentation: The fermentation is done in stainless steel tanks which have the possibility of controlling the level of temperature, pH and acidity. After having reduced the cherries to a purée, the fruit ferments in the same way done for our other cherry spirit.

Distillation: As soon as the fermentation is finished, for the distillation we use an alambic pot still which we helped design and tailor to our liking.

This spirit was born from an unusually innovative idea of aging this cherry distillate in barrels made of cherry tree wood. We have found a "maestro bottaio" (cooperage) who made those barrels from cherry trees close to the winery.

Before filling up the barrels with our cherry spirit, we prepare the barrels with steam and then fill them with water for 10 to 15 days to 'season' the staves of the barrel. The distillate is aged for 6 months to 1 year in the barrels.

Bottling: When the spirit is deemed ready to bottle, we carefully reduce the alcohol level with the addition of pure, local spring water. Bottled at 46% alcohol or 92 proof, we cold-filter the spirit to "polish" it.

Type of bottle: Clear Bordeaux bottles of 500ml and 700ml. These are then put in cylindershaped boxes and shipped in cases of 6 bottles.

PROFILE OF THE SPIRIT

Color: amber-coloured with rose hint.

Fragrance: fruity with trace of ripe cherry corrected from the perfume of wild wood which gives a warm nuance.

Flavor: elegant and dry, good balance with the aging in wood barrels.

Serving temperature: Best served cool, around 12°-14°.