

Acquavite di Ciliegie

DOLOMITI

Fruit: Cherries of two particular varieties: "Stevensbear" (a variety probably originating in Sweden) for 70% and "Chat Morelle" (Marasca) 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, with the presence of a percentage of cherry pits in one part of the batch. Cultured yeast is added and the time necessary to transform sugar into alcohol is around 4 to 6 days.

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.

The resulting spirit is typically intense, 70% - 73% alcohol. The spirit is then left to develop in stainless steel. The median yield in alcohol is around 6 - 7 % which means 100 - 120 grams of sugar per kilo of fruit.

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 cylinder-shaped boxes and shipped in cases of 6 bottles.

PROFILE OF THE SPIRIT

Color: Colorless and crystal clear.

Fragrance: Intensely aromatic, you can smell the ripe cherries on the nose.

Flavor: Initially intense, then soft and dry on the palate with lots of cherry notes.

Notes: Cherry eaux-de-vie are very popular in Europe, particularly in Switzerland, Germany's Black Forest and France's Alsace. Our product is different because we use sour (Marasca) cherries instead of sweet ones, and the result is a very fragrant, fresh and delicate spirit.

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



Pojrc e Sandri