



Acquavite di Lamponi

DOLOMITI

Fruit: Raspberries from the Valley of Mocheni at an elevation of 600 - 800 meters (1968 to 2600 feet) above the sea level.

Fermentation: The fruit comes at the winery in small boxes of 1 hectogram (the same boxes you can find at the fresh fruit market), then emptied into a hopper.

The crushed berries are then placed in temperature-controlled, stainless steel tanks for the fermentation.

The time necessary to transform sugar in alcohol is around 4/5 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% - 75% alcohol. The spirit is then left in stainless steel tanks to develop.

The medium yield in alcohol is around 2.5 - 3% which means 40 - 50 grams of sugar per kilo of fruit.

Bottling: The spirit is allowed to rest and develop in stainless steel for about 6 months. Bottled at 46% alcohol or 92 proof, we cold-filter the spirit to "polish" it.

Type of bottle: Clear Bordeaux bottles of 500ml, as we don't make much of this laborintensive spirit. 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: Very intense raspberry perfumes.

Flavor: Harmonious and balanced, with a "sweet" fruit character as though the berries were freshly picked off the vine in the early morning dew.

Notes: This acquavite of Raspberry is the one that is closest to original perfume of the fruit. It's very interesting to use this spirit in the kitchen: small drops on sorbets, ice cream, sweets can be a delightful touch, not to mention the adding of few drops in a glass of sparkling wine to personalize an important aperitif. A spoonful in a fruit sauce puree adds tremendous intensity to the sauce.

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

Pojve e Sandri