



Acquavite di Mele Cotogne

DOLOMITI

Fruit: Quinces from our organically-farmed orchards, from almost 20 different good clones. The plants are 15 years old and it was created with the collaboration of the professor Roversi (who works with antique and 'lost' clones of fruits) of the Piacenza University. The orchard is located close to the winery at elevation of 600 meters above the sea level. The picking is done at the latest possible moment in order to have greater aromatics in the spirit.

Fermentation: The fruit is quite hard and we 'mash' it with a mixer, discarding the tough skins. When we obtain a homogeneous purée we start the fermentation with selected yeasts.

The time necessary to transform sugar in alcohol is around 5/6 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 median yield in alcohol is around 5 - 6 % which means 90 - 100 grams of sugar for one kilogram 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 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: Very intense and typical, there is a connection with our childhood: The character reminds us of our grandmother's quince marmalade which we used to take to school for a snack.

Flavor: The flavors confirm the character one finds on the nose...very fine!

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