



Grappa di Müller Thurgau

VIGNETI DELLE DOLOMITI

Fruit: The press cake of the Müller Thurgau grapes which come from near the winery in Faedo from vineyards 550 to 750 meters above sea level and the name of the cru site is Palai.

Distillation: The 'press cake' or vinacce is kept in a controlled atmosphere (without oxygen). We then remove the stems and seeds, separating them from the grape skins. This takes away somewhere between 20 to 45% of the mass.

In this way we are able to avoid distilling the 'wood' (stems) and oil which are in the seeds. We distill only the skins as soon as the sugar fermentation has finished which happens in small tank of 880 pounds. The small batch fermentation allows us to avoid overheating the mass during its fermentation and retains more character of the Müller Thurgau fruit.

It produces a spirit with greater finesse.

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, 73% - 78% alcohol.

It is then left in stainless steel.

Bottling: The spirit is allowed to rest and develop in stainless steel for about 6 months. Bottled at 48% alcohol or 96 proof, we cold-filter the spirit to "polish" it.

Type of bottle: green old Bordeaux bottle of dimensions 0,5 - 0,7 - 1,5 l.

Packaging: boxes cylinder-shaped in cases of 6 bottles of dimensions 0,5 l and 0,7 l. boxes square-shaped in cases of 3 bottles of dimensions 1,5 l.

PROFILE OF THE SPIRIT

Color: Colorless and crystal clear.

Perfume: Nicely fruity, it reminds you peach and apricot.

Flavor: Soft, elegant, characterized by a full harmony.

Notes: Nuances of vanilla, chocolate and cacao are really interesting after 2 or 3 years.

Serving temperature: Best served cool, around 60 degrees F (16 C).

Pojrc e Gandri