

Pojer e Sandri

Acquavite di Albicocche



Color: colorless and crystal clear.

Fragrance: very intense and sweet fragrances on the nose. It reminds you to hints of Moscato. Many tasters find a note of almond or marzipan in the perfume of this spirit.

Flavor: Dry and harmonious. It's very elegant and has a long finish.

Serving temperature: around 12° - 14°

Alcohol content: 46 %

Fruit: Apricots from the Valley Venosta from the villages Oris, Silandro, Lasa (which are the most famous in Europe). Those apricots grown at elevation between 800 to 1000 meters above sea level. The maturation is quite slow and this is important for the development of aromas. Also critical is the big contrast between day and night due to the presence of two glaciers in the area. The rather dry climate is another positive factor in the quality of the apricots.

Fermentation: The apricots are pressed in order to create a purée which is transferred to a stainless steel tank for fermentation. Those tanks which have the possibility of controlling the level of temperature pH and acidity. We ferment with the apricots pits or stones for two or three days before removing them.

The time necessary to transform sugar in alcohol is around 4/6 days.

Distillation: as soon as the fermentation is finished, for the distillation we use an alembic pot still which we helped design and tailor to our liking. At the end of the distillation process we obtain a high grade brandy (70° - 73°), which is placed in special stainless steel tanks waiting for subsequent processing.

The average yield in alcohol is around 4 - 5%, which corresponds to 70 - 90 grams of sugar per kg of fruit.

Bottling: The spirit is allowed to rest and develop in stainless steel for about 6 months. Bottled at 46% alcohol or g2 proof we cold-filter the spirit to polish it.

Type of bottle: Bordeaux white bottle of dimensions 0.5L

Packaging: Boxes cylinder-shaped in cases of 6 bottles for the 0.5L.

Notes: Due to the limited availability of suitable quality apricots we do not produce this spirit each and every year.

