

Pojer e Sandri

Acquavite di Ciliege



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.

Serving temperature: 12° - 14° C.

Alcohol content: 46 %

Fruit: 70% Stevnsbaer and 30% Schattenmorelle

Fermentation: It takes place in stainless steel tanks with pH, acidity and temperature control. The fruit after being reduced to a puree with special equipment, ferments in the presence of the core in a single mixture consisting of the two varieties mentioned above with the addition of selected yeasts to accelerate the process.

The time required to transform sugar into alcohol is 4/6 days.

Distillation: as soon as the fermentation is finished, the puree including only a part of the stones, in such a way as to give the right fragrance-flavor contribution to the final product, passes to the distillation. We use our discontinuous bain-marie still, a brand new concept which the owners themselves have worked on. At the end of the process a high grade distillate is obtained (70° - 73°), which is placed in special stainless steel tanks waiting for subsequent processing.

The average yield in alcohol is around 6 - 7% which corresponds to 100 - 120 grams of sugar per kg of fruit.

Bottling: after about six months from distillation, after having diluted the product with water at 46° and subsequent filtration at 0 / -2 degrees of temperature.

Type of bottle: bordeaux white bottle of dimensions 0,5L.

Packaging: Boxes cylinder-shaped in cases of 6 bottles for the 0,5L.

Notes: this distillate is part of the classic traditional products, the best known are born in Switzerland, in the Black Forest and in Alsace. Ours differs from these in the use of sour cherries (marasca cherries) instead of sweets, from which a fragrant, fresh and delicate product is derived.

