

Acquavite di Divino



Color: yellow, gold, amber.

Fragrance: Despite its age it remains fruity with hints of quince, apricot and prune. There are also hints of pastry: vanilla, cocoa.

Flavor: Elegant, warm. There is full respect for the notes felt, the soft nose despite the absolute absence of sugar, sweeteners, caramel.

Serving temperature: 18° - 20° C.

Alcohol: 45 % vol.

Fruit: Until the year 2000 the wine used came only from the SCHIAVA and LAGARINO varieties.

Low gradation and high acidity are the essential prerogatives for obtaining a high quality final distillate.

With the increase in the production of sparkling wine, an ever increasing quantity of Chardonnay, Pinot Bianco and Pinot Nero must has become available, resulting from the second pressing of the grapes. 50% of Mosto will be dedicated to fermentation in the bottle, the remaining 20-25% will become an ideal distillation wine.

The grapes are washed and pressed in a controlled atmosphere without adding antioxidants. After fermentation the wine remains on its own lees until the time of distillation.

Distillation: Takes place with a discontinuous bain-marie still of the latest design, which the owners themselves have collaborated in designing.

At the end of the distillation process a high grade 70° - 75° distillate is obtained (cognac style), which is placed in special stainless steel tanks waiting for subsequent processing.

Bottling: After 10 years of rest in 225 liter oak barrels previously used for the vinification of our chardonnay, we pass to a further aging in stainless steel after having corrected the gradation with spring water (45°).

Type of bottle: Bordeaux bottle of dimensions 0.5-1,5 L

Packaging: Cylinder-shaped in cases of 6 bottles of dimensions 0,5 l and square-shaped in cases of 3 bottles of dimension 1,5 L.

Notes: It is the only Italian brandy whose working phases are followed by a single company from the Barbatella to the glass.

