

Pojer e Sandri

Acquavite di Lamponi



Color: Colorless and crystal white.

Fragrance: Very intense raspberry perfumes

Flavor: Sweet, harmonious, enveloping, it almost seems to have the fruit picked in the morning when it is still covered by dew.

Serving temperature: 12° - 14° C.

Alcohol content: 46 %

Fruit: Fresh raspberries that arrive in the company in small 1-liter containers (the same containers that go on the fresh fruit market)

Fermentation: It takes place in stainless steel tanks with pH, acidity and temperature control, after having ground them and reduced to a uniform "pulp" with appropriate equipment and having added selected yeasts to accelerate fermentation.

The time required to transform sugar into alcohol is 4/5 days.

Distillation: As soon as the fermentation is finished, the distillation uses its discontinuous bain-marie still, a new brand concept which the owners themselves have worked on. 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 2.5 - 3% which corresponds to 40 - 50 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: Raspberry is the distillate that best reflects the original aroma of the fruit. Interesting is the use of this distillate in the kitchen, some drops on sorbets, ice creams, sweets give a very pleasant touch. Intriguing is the addition of a few drops in the sparkling wine glass to personalize an important and original aperitif.

