

Pojer e Sandri

Acquavite di Mele Cotogne



Color: Colorless and crystal white.

Fragrance: very intense, characteristic, there is a close bond with childhood memories: grandma's jam, snacks made with quince jelly that we used to take to school.

Flavor: The flavor confirm the character one finds on the nose very fine.

Serving temperature: 12° - 14° C.

Alcohol content: 46 %

Fruit: Quince of our production, obtained biologically from about twenty of the best clones, coming from a plant made about 20 years ago with the collaboration of prof. Roversi of the University of Piacenza. The plant is located in the cadastral municipality of Faedo at an altitude of 600 m. The harvest is made as late as possible so as to be able to transmit more perfume in the final distillate.

Fermentation: The rather hard fruit is ground with a mixer. To make it more fluid and fermentable a portion is pressed by removing the woody part, obtained a homogeneous puree is fermented with the use of selected yeasts.

The time required to transform sugar into alcohol is 5/6 days.

Distillation: as soon as the fermentation of the liquid is finished, the distillation takes place. we use our discontinuous bain-marie still, a brand new 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 5 - 6% which corresponds to 90 - 100 grams of sugar per kg of fruit.

Bottling: after about six months from distillation, after diluting the product with source 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.

