

# Pojer e Sandri

## Acquavite di Pere Williams



**Color:** Colorless and crystal white.

**Fragrance:** The spirit emits the aroma of pears matured on the plant and picked up at the right moment.

**Flavor:** more intensive than olfactory sensation, in mouth you get the sensation of granularity of pears.

**Serving temperature:** 12° - 14° C.

**Alcohol content:** 46 %

**Fruit:** Williams pears, coming from the last existing plants in South Tyrol in the municipalities of Egna and Ora. They are collected specifically for us as late as possible so as to achieve a slight over-ripening on the plant.

**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 4/6 days.

**Distillation:** As soon as the fermentation is finished, the distillation uses its 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 4 - 4.5% which corresponds to 70 - 80 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:** Fruit distillates are produced only in the years in which the quality of the fruit is particularly excellent and which meets our quality criteria.

