

Acquavite di Prugne



Color: Colorless and crystal white.

Fragrance: delicato, si ritrovano note delicate di frutta matura in particolare banana. delicate, delicate notes of ripe fruit in particular banana are found.

Flavor: elegant and soft with clear hints of fresh plum pulp, a delicate marzipan note characterizes its origin (stone fruit).

Serving temperature: 12° - 14° circa.

Alcohol content: 46 %

Fruit: Particular clone of plum from the Valle dei Laghi and more precisely from Dro, producing country par excellence of this particular variety. The plums, in addition to being organically grown, are harvested at perfect ripeness and not over mature.

Fermentation: The fruit arrives in the farm in small crates of 20 kg each, it is ground to create a puree that is transferred to a stainless steel tank for fermentation. It occurs with the addition of selected yeasts and after checking the pH, acidity and temperature. The puree before being placed in the still is stirred with a special stirrer so as to uniform all the subsequent distillation.

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 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 85 - 100 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.

