

## Acquavite di Ribes Nero



**Color:** Colorless and crystal white.

**Fragrance:** Very strong and intense, it reminds one of wild fruit. There's a bitter-sweet character as it's got hints of truffle-like aromas which make this spirit very intriguing.

**Flavor:** Harmonious and dry, with a slightly acidic aftertaste like the pulp of this fruit.

**Serving Temperature:** 12° - 14° C.

**Alcohol content:** 46 %

**Fruit:** Fresh blackcurrants.

**Fermentation:** the fruit arrives in the Company in small containers, they are then emptied in a hopper to then move on to the destemming. Through a pump it is passed all in stainless steel tanks for fermentation that always takes place with the addition of selected yeasts and after checking the pH, acidity and temperature.

The time required to transform sugar into alcohol is 5/6 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 - 5% which corresponds to 70 - 85 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:** Interesting is the use of this distillate in the kitchen, some drops on sorbets, ice creams, sweets give a very pleasant touch. Intriguing is also the addition of a few drops in the sparkling wine glass to personalize an important and original aperitif.

