

## Acquavite di Albicocche (Apricot Eau de Vie)

———— Istituto Agrario San Michele



### INGREDIENTS

Apricots of the most aromatic variety in the Mach Foundation's collection

### FERMENTATION

The apricots, picked when perfectly ripe, are processed and fermented in special temperature-controlled vats

**DISTILLATION** In a steam-heated pot still

**MATURATION** Storage at high proof for a few months

**ALCOHOL** 43%

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### TASTING NOTE

A bright, clear eau de vie, which has a fresh, fruity, particularly aromatic nose, with notes of vanilla and macaroons; its full flavour explodes on the palate, where the taste of apricot juice expresses itself with great intensity and remarkable persistence

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**SIZES AND PACKS** bottle 50 cl