



Acquavite di Mele (Apple Eau de Vie)

———— Istituto Agrario San Michele

INGREDIENTS

Apples from Trentino

FERMENTATION

The apples, picked when they are perfectly ripe, are washed, ground and then fermented in special temperature-controlled vats

DISTILLATION In a steam-heated pot still

MATURATION Storage at high proof for a few months

ALCOHOL 43%

TASTING NOTE

An eau de vie with a delicate, clean nose, with obvious hints of the fruit from which it is made; its flavour is harmonious, appealing and very persistent

SIZES AND PACKS bottle 50 cl