

PS
WINE

premium wine selection

Vini di Qualità

Acquavite di Ciliegie

Istituto Agrario di San Michele all'Adige

PRODUCTION AREA

Trentino, Italia

MATERIA PRIMA

Cherries

DISTILLATION

Discontinuous alembic in bain-marie.

MATURATION

Conservation with high alcoholic content for few months.

ALCOHOL

43%

TASTING NOTES

Selection of cherries directly from plants grown at the inside of the Foundation. The fruit, collected to an optimal stage of ripeness, is processed without seed and fermented with particular types of yeasts at a controlled temperature. The pulp is then allowed to macerate for a period of about one month.

The distillation is carried out in a very fast way. Follows a period of ageing in small stainless steel tanks.

The cherry brandy has a delicate scent of ripe cherry, with nuances of hazelnut. The taste is intense, well balanced and persistent. Serve fresh but not cold, at a temperature of 14°C.

SIZES AND PACKAGING

70 Cl.

