

PS
WINE

premium wine selection

Vini di Qualità

Acquavite di Mele

Istituto Agrario di San Michele all'Adige

PRODUCTION AREA

Trentino, Italia

RAW MATERIAL

Apples.

DISTILLATION

MATURATION

ALCOHOL

43%

TASTING NOTES

The apple is the most cultivated fruit in Trentino. Fondazione Mach selects extremely fruity varieties at its inner plots of the Agrarian Institute. The apples are harvested at optimal ripeness stage are ground and then fermented; the process of maceration lasts for a few days. Follows the traditional distillation process conducted with the classic alembic at bain-marie.

It is a brandy with a delicate scent, net and that recalls the fruit; the taste is harmonious and pleasing with good persistence. Serve fresh but not cold, at a temperature of 14°C.

SIZES AND PACKAGING

70 Cl.

