

PS  
WINE

premium wine selection

Vini di Qualità

# Acquavite di Pere Williams

*Istituto Agrario di San Michele all'Adige*

## PRODUCTION AREA

Trentino, Italia

## RAW MATERIAL

Williams pears.

## DISTILLATION

Discontinuous alembic in bain-marie.

## MATURATION

Conservation with high alcoholic content for few months.

## ALCOHOL

43%

## TASTING NOTES

The pears from Williams variety come from an orchard realized “ad-hoc” inside of the Edmund Mach Farm. The fruit, collected at an optimal stage of ripening, is rapidly worked and the puree so obtained is fermented at a controlled temperature.

The distillation is carried out in a particular way to try to preserve at maximum the complexity of the primary aromas of Williams pears.

It is a brandy from perfume that well remembers the fruit; the taste is dry, harmonious, pleasing and good persistence. Serve at a temperature of 14°C.

## SIZES AND PACKAGING

70 Cl.

