



DISTILLATO DI PESCHE SATURNO

Veneto, Italy

Capovilla Distillati

www.capovilladistillati.it

Method & Production

Organic Saturno peaches, grown without the use of pesticides and fungicides are picked from the hillside vineyards.

To make these fruit distillates, the first step is to put the peaches through a fermentation (spontaneous, using indigenous yeasts) similar to that of winemaking. They then distil this fruit wine twice using a *baine-marie* method in custom made small copper stills, this distils the fruit wine at a low temperature, very slowly. Though this method is time consuming it extracts the maximum amount of flavours and aromas. The first part of the distillation contains toxic methyl alcohol and the last part of the distillation contains undesirable elements such as seed oils and other unpleasanties. These parts are therefore discarded and what is left is the clean and pure heart of the *distillato*. The distillates are left to age for a few years before being cut with fresh spring water which reduces the alcohol substantially.

Each bottle is unique, the label handwritten and sealed with a coloured wax, chosen to represent the original fruit.

Tasting Notes

Bursting with aromas of fully ripened peaches, this distillato enjoys an intensely fruity, candy sherbet sweetness with slight mandarin peel notes. The flavours are generous and pure, with light alcohol warmth and brilliant persistence.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------------------|------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Spirits & Liqueurs | | | | | | | | | | |
| CV0009 | Distillato di Pesche Saturno | | NV | 41.0% | Stopper | 6x0.5lt | No | No | No | No |