

DISTILLATO DI PRUNUS AURUM

Veneto, Italy

Capovilla Distillati

www.capovilladistillati.it

Method & Production

Ingrediants:

Made using a selection of different varieties of plums, distilled separately.

To make these distillates, the first step is to put the plums 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 distills 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 unpleasantries. These parts are therefore discarded and what is left is the clean and pure heart of the distillate. The distillates are aged for 6 to 8 years in French oak barrels. After maturation, the single plum distillates are combined into a single work of art.

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

Tasting Notes

With a marked complexity, it opens into a wide aromatic range of ripe plums, white flowers, toasted sweet almonds, oranges, lavender, and black tea. In the mouth, it is rich, enveloping, spicy, with a very long finish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
CV0025	Distillato di Prunus Aurum	Glera: %	NV	51.0%	Stopper	6x0.5lt	No	No	No	No