

DISTILLATO DI ALBICOCCHE VAL VENOSTA

Veneto, Italy

Capovilla Distillati

www.capovilladistillati.it

Method & Production

Organic apricots, grown without the use of pesticides and fungicides are picked from the hillside vineyards in South Tyrol. Val Venosta is a priced variety of apricot in the area.

To make these fruit distillates, the first step is to put the apricots 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 unpleasantries. 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.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
CV0030	Distillato di Albicocche Val Venosta		NV	43.0%	Stopper	6x0.5lt	No	No	No	No