CAPOVILLA DISTILLATI

Veneto, Italy

www.capovilladistillati.it

Many in Italy believe Capovilla to be the single best producer of Grappa in the country and we very much agree. Since 1986, the estate has been based in the beautiful old cellars of Villa Dolfin Boldù in Rosa', near Bassano del Grappa, close to Vicenza.

Owner Vittorio Capovilla has chosen to distil his Grappa using small stills that he has especially built for him by a German artisan. He has also chosen to use an artisanal distillation method for his products, via the very high quality *bain-marie* method, which employs a discontinuous distilling cycle. This means that at the end of every boiling cycle of the marc or pomace, the cycle must be interrupted and the pot emptied and refilled with other new marc or pomace. The discontinuous cycle still can be of three types (direct fire, *bain marie* and flowing steam) depending on the manner by which the pomace or marc is warmed up, and the *bain marie* method, though slow and labour-intensive, is particulary famous for extracting aromas and flavours that are highly refined and intense.

Capovilla is also well known for his use of very low levels of sulphur dioxide, and of only very ripe fruit grown in high hillside vineyards. Four hectares owned by Capovilla are officially organically farmed, and the estate has gone out of its way to select old varieties of plums, pear and peaches (among other fruits) that are now rare but of very high quality. Capovilla is especially interested in developing Grappa and Eau-de-vie that are not just fragrant and perfumed, but also full-bodied and rich.

All of Capovilla's products are hand bottled and hand labelled.

Follow the link below to watch a stunning video on Capovilla production:

www.capovilladistillati.it/distillati-di-uva

Cocktail Recipe:

The Deer Hunter
by Chris Edwards and Dave Tregenza
The Shrub and Shutter Cocktail Bar
Brixton, London

50ml Tincup Bourbon
10ml *Grappa Tabacco Amarone Capovilla*
10ml *Birch Sap Syrup*
5 drops *Salts of the Earth Smoking Pipe Bitters*
3 drops *Orange and Angostura Bitters*
Orange Oil

Stir the cocktail in a mixing jar and strain over ice, garnish with venison carpaccio and serve on ice in a rocks glass.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Spirits & Liqueurs					
CV0001	Grappa di Bassano	NV	41.0%	Stopper	6x0.70lt
CV0032	Grappa di Cabernet Sauvignon	NV	41.0%	Stopper	1x0.5lt
CV0003	Grappa di Amarone	NV	41.0%	Stopper	6x0.5lt
CV0004	Grappa di Moscato Giallo	NV	41.0%	Stopper	6x0.5lt
CV0015	Grappa di Brunello di Montalcino	NV	44.0%	Stopper	6x0.5lt
CV0031	Grappa di Nebbiolo	NV	44.0%	Stopper	6x0.5lt
CV0016	Distillato di Vino (Brandy)	NV	42.0%	Stopper	6x0.5lt
CV0024	Distillato di Mele Decio di Belfiore	NV	45.0%	Stopper	6x0.5lt
CV0006	Distillato di Pere Williams	NV	41.0%	Stopper	6x0.5lt
CV0010	Distillato di Prugne Selvatiche	NV	41.0%	Stopper	6x0.5lt
CV0021	Grappa di Ribolla Gravner	NV	52.0%	Stopper	6x0.70lt
CV0008	Distillato di Ciliegie Duroni	NV	41.0%	Stopper	6x0.5lt
CV0009	Distillato di Pesche Saturno	NV	41.0%	Stopper	6x0.5lt
CV0030	Distillato di Albicocche Val Venosta	NV	43.0%	Stopper	6x0.5lt
CV0020	Grappa Tabacco Amarone	NV	46.0%	Stopper	6x0.5lt
CV0025	Distillato di Prunus Aurum	NV	51.0%	Stopper	6x0.5lt
CV0027	Distillato di Bacche di Sambuco	NV	41.0%	Stopper	6x0.5lt
CV0023	Distillato di Ribes Nero	NV	41.0%	Stopper	6x0.5lt
CV0013	Distillato di Lamponi Selvatici	NV	41.0%	Stopper	6x0.5lt