

# CAPOVILLA

DISTILLATI

## 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.

## CAPOVILLA DISTILLATI

Veneto, Italy

[www.capovilladistillati.it](http://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 particularly 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](http://www.capovilladistillati.it/distillati-di-uva)

Code	Label name	Vintage	Alcohol	Closure type	Case size
<b>Spirits &amp; Liqueurs</b>					
CV001	Grappa di Bassano	NV	41.0%	Stopper	6X0.70lt
CV002	Grappa di Merlot	NV	41.0%	Stopper	6X0.5lt
CV003	Grappa di Amarone	NV	41.0%	Stopper	6X0.5lt
CV004	Grappa di Moscato	NV	41.0%	Stopper	6X0.5lt
CV014	Grappa di Barolo	NV	44.0%	Stopper	6X0.5lt
CV015	Grappa di Brunello	NV	44.0%	Stopper	6X0.5lt
CV005	Distillato di Uva Isabella	NV	41.0%	Stopper	6X0.5lt
CV016	Distillato di vino (Brandy)	NV	42.0%	Stopper	6X0.5lt
CV006	Distillato di Pere Williams	NV	41.0%	Stopper	6X0.5lt
CV010	Distillato di Prugne Selvatiche	NV	41.0%	Stopper	6X0.5lt
CV008	Distillato di Ciliegie Duroni	NV	41.0%	Stopper	6X0.5lt
CV012	Distillato di Albicocche	NV	41.0%	Stopper	6X0.5lt
CV009	Distillato di Pesche Saturno	NV	41.0%	Stopper	6X0.5lt
CV021	Grappa di Ribolla Gravner	NV	52.0%	Stopper	6X0.70lt
CV020	Grappa Tabacco Amarone	NV	46.0%	Stopper	6X0.5lt