



DISTILLATO DI PERE WILLIAMS

Veneto, Italy

Capovilla Distillati

www.capovilladistillati.it

Method & Production

Organic Williams pears, 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 pears 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 flavors 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 unpleasantities. These parts are therefore discarded and what is left is the clean and pure heart of the *distillate*. 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 colored wax, chosen to represent the original fruit.

Tasting Notes

Intensely dominating aromatics in this distillate convey both fruity and floral characteristics concecntrating on pure ripe pears. The aromas and flavors bring amazing pleasure in their simplicity and purity, while Capovilla once again provides wonderful texture, concentration and persistence.

| Code | Label name | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------------------|-----------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Spirits & Liqueurs | | | | | | | | | |
| CV006 | Distillato di Pere Williams | NV | 41.0% | Stopper | 6X0.5lt | No | No | No | No |