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Acquavite d'Uva Pinot Grigio (Pinot Grigio Grape Eau-de-vie)

GRAPES:	Pinot Grigio
PRODUCTION ZONE:	Veneto
ALTITUDE:	at sea level
TYPE OF SOIL:	clay, of fluvial and lagoonal origin
TRAINING SYSTEM:	Sylvoz
PLANT DENSITY:	2,000 – 3,500 vines per hectare
HARVEST PERIOD:	the end of August – beginning of September
DISTILLATION METHOD:	discontinuous, in copper stills
AGING POTENTIAL:	for decades
ALCOHOL LEVEL:	40.0 % vol.
SERVING TEMPERATURE:	14°
RECOMMENDED GLASS:	a small, tulip-shaped glass, narrowing at the rim
BOTTLES PER CARTON:	6
BOTTLE SIZES:	70 cl

In view of its intimate rapport with the Pinot Grigio grape variety, as well as the growing trend among more discerning consumers to opt for single-varietal eaux de vie, Santa Margherita offers this Acquavite from specially selected Pinot Grigio grapes. Careful discontinuous distillation in copper stills of the fruit - specifically picked and fermented to make this spirit - ensures that the particularly refined and elegant final product retains all the characteristic aromas and flavor of the Pinot Grigio variety.

TASTING NOTE

Its transparent, crystal-clear appearance gives an inkling of the purity of its delicate perfumes, which are also echoed on the palate along with the warming and stimulating notes from the alcohol: the result is a distillate of refined elegance and discreet balance.

SERVING SUGGESTIONS

To be enjoyed on its own at the end of a meal, or accompanied by dark chocolate.



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