



Tenuta Rovaglia



Acquavite Filo di Arianna

Area of origin

The Lugana zone, south of Lake Garda

Exposure and soil

Flat land, with soil that is a mix of mainly clay with some limestone, rich in mineral salts

Raw materials

100% Turbiana grape pomace from vines that are over 55 years old.

Procedure

Once the grapes destined for the production of our Lugana Filo di Arianna have been pressed, the pomace thus obtained is preserved in containers that are hermetically sealed and free of oxygen (in this way the quality of the pomace is preserved).

Distillation

After a few months of storage, the pomace is boiled in a steam-heated copper bain marie alembic. In this still there are two different boilers, plus the cassaflemma (a receptacle for collecting the heads and tails of the distillation). This is a very ancient distillation system that allows us to obtain this grappa whilst maintaining practically intact the aromatic characteristics of the pomace that has been used. By this process we eliminate the heads and tails and we use only the heart of the spirit.

Maturation

Once distillation is complete, the grappa that has been obtained is kept in stainless steel tanks for at least one year.

Bottling

One single bottling and release onto the market after 2-3 months in bottle.

Alcohol

50% vol.

Characteristics

This is a grappa of extremely high quality, obtained exclusively from the pomace of the grapes destined for the production of the Lugana Filo di Arianna.

On the nose one finds scents of sage along with hints of elderflower and faint notes of tomato leaves and medlars. Its very attractive and refined taste is not aggressive on the palate, but rather conquers it with warmth and delicacy. It is a grappa to ponder over and is also ideal for important tasting occasions.

Serving temperature

12°-14°C

Distiller

Distilleria Artigiana Carlo Gobetti

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