

## FARNITO ACQUAVITE D'UVA

*This distillate comes from grapes fully ripened in the same dry-farmed vineyard overlooking the Valdarno valley.*

*The skins are macerated with the must at low temperatures then distilled at the completion of fermentation in an artisanal still close to the winery.*

**Grapes:** 100% Sauvignon bianco.

**Distillation method:** steam distilled in a discontinuous alembic with the boiler having a soaking method under vacuum. The steel and copper construction of the still protect the distillate from off odors while the vacuum technology allows the full capture of all the typical fruity, fresh aromas of the Sauvignon Blanc grape varietal.

**Finishing:** this distillate has had a long aging process in steel tanks to allow for the full integration of the flavors.

**Color:** crystal clear and transparent.

**Bouquet:** clean, fresh and flowery with delicate fruity tones.

**Flavor:** soft and elegant. The smooth, persistent finish displays in the nose hints of honey and rose petals.

**Alcohol:** 40%, 80 Proof.

**Serving Temperature:** 9°-11°C, or 48°-52° F

**Serving glass:** long-stemmed tulip-shaped crystal ware.

**Gastronomy:** delicious as an accompaniment to a variety of dishes, from the more typical almond based pastries to smoked cold cuts. Excellent also as an accompaniment to end of meal conversations.

