

# ·MOST·

ACQUAVITE D'UVA

BT

Grape spirit MOST comes from the distillation of freshly pressed grape to obtain a fruity, smooth acquavite with an aromatic bouquet and floral prevalence. The artisanal distillation takes place in artisanal hand-operated stills to preserve the delicate and refined aromas of the grape.

**VARIETY:**

Friulano, Fragolino, Moscato and Merlot grapes

**ALCOHOL CONTENT:**

40% vol.

**ARTISANAL DISTILLATION:**

traditional, manually-operated, Charante still double distillation

**AGING:**

6 months in stainless steel tanks

**COLOUR:**

clear and limpid

**BODY:**

delicate and intense

**TASTING NOTES:**

very elegant taste with distinct floral notes and hint of red berries. Enveloping and extremely delicate on the palate. Round and silky finish.

**SERVING SUGGESTIONS:**

serve at a temperature of 16/18° in a ballon glass.



**BEPI TOSOLINI**

MASTRO DISTILLATORE IN UDINE