

# ·MOST·

ACQUAVITE D'UVA  
PICOLIT

Grape spirit **MOST** comes from the distillation of freshly pressed grape to obtain a fruity, smooth eaux de vie 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:**

Picolit grapes

**ALCOHOL CONTENT:**

40% vol.

**ARTISANAL DISTILLATION:**

traditional, manually-operated, Charante still, double distillation

**AGING:**

6 months in stainless steel tanks

**COLOUR:**

clear and bright

**BODY:**

aromatic and round

**TASTING NOTES:**

unique perfume of fruit, violets and acacia with a lingering note of white peach.

**SERVING SUGGESTIONS:**

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



0,7L

**BEPI TOSOLINI**

MASTRO DISTILLATORE IN UDINE