

# ICE MOST

ACQUAVITE D'UVA

BT

*ICE MOST* eaux de vie is produced by pressing fresh, de-stemmed harvest grapes, whose sweet and fragrant pulp is transformed into must. Then a double distillation follows, according to the Tosolini tradition, with the Charante steam still and a chilled filtration. Its aromatic bouquet is revealed at  $-10^{\circ}\text{C}$ . due to the particular distillation and the chilled fermentation of the grape must. The crushed grapes with pulp and skins macerate for 24 hours at  $5^{\circ}\text{C}$  before starting the fermentation, to capture the most intense and fruity aromas of the grapes.

**VARIETY:**

mixed red and white grapes

**ALCOHOL CONTENT:**

40% vol.

**ARTISANAL DISTILLATION:**

traditional, manually-operated, Charante still double distillation

**AGEING:**

6 months in stainless steel tanks

**COLOUR:**

clear and limpid

**BODY:**

elegant and intense

**TASTING NOTES:**

extremely dry and smooth. Intense floral and fruity notes, round and silky finish.

**SERVING SUGGESTIONS:**

serve at a temperature of  $-10^{\circ}\text{C}$  in the ice most glass.



1.5L 0.7L

**BEPI TOSOLINI**  
MASTRO DISTILLATORE IN UDINE