

Fondazione Edmund Mach – Farm – Winery Via E. Mach 1, 38010 San Michele all'Adige (TN) - ITALY phone: +39 0461/615252 – fax: +39 0461/615352 mail: cantina@fmach.it



ACQUAVITE DI VINO INVECCHIATA

very delicate and complex aroma with good hints of vanilla and cocoa; pleasant an very persistent taste

Type wine brandy

Distilling technique discontinous alembic in bain-marie

Grape marc mixed white and red marc already fermented

Conservation small French oak barrels for a period of

at minimum 6 years

Alcohol content 43% vol.

Production 600 bottles

Serving temperature 20°C



| TASTING NOTES: | | |
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