

# SPECIFICATIONS

## ACQUAVITE DI PERE WILLIAMS

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NAME: ACQUAVITE DI PERE WILLIAMS

PRODUCER: CAPOVILLA AZIENDA AGRICOLA

MADE WITH FRESH FRUIT PICKED FROM UNTREATED PLANTS THAT CAN BE MORE THAN 100 YEARS OLD. THE PEARS RIPEN ON THE TREES AND ARE PICKED BY HAND IN THE MOUNTAINS OF TRENTO ALTO ADIGE.

ALL SPIRITS ARE PRODUCED WITHOUT ADDED SUGARS AND AROMAS. THEY ARE OBTAINED BY SLOW WATER-BATH DISTILLATION, REFINED AND ESTERIFIED IN NEUTRAL TANKS FOR AT LEAST TWO YEARS AND TAKEN TO THE RIGHT ALCOHOL WITH PURE WATER FROM SPRINGS LOCATED ON THE MONTE GRAPPA.

