

Amistar Italian Brandy

Vine varieties: 100% Brandy from Pinot Blanc, Sauvignon and Chardonnay.

Description: A brandy created by its special assemblage of different grapes and then matured in selected barriques by Amistar Cuvée Rosso for 4 years. Its versatility and elegance will convince even the most demanding cognac connoisseur.

Position: Caldaro - "Kühebene" for the Pinot Blanc, "Prutznei" for the Chardonnay, "Puiten" for the Sauvignon Blanc

Land: Loamy limestone soils, partly sandy or gravelly

Harvest: Beginning to end of September

Yield: About 70 hl/ha

Development: White wine pressing. After pressing, the must is fermented. Then the most suitable parcel is selected from the above mentioned varieties, which we then distil in 2 passes in our water bath distillery in the style of Cognac. The brandy is finally assembled and then aged for at least 4 years in small Amistar Rosso barrels for development.

Shelf life: 10 years and more

Serving temperature: 18°C

Food pairing: An aged brandy in the style of Cognac is best enjoyed with a fine dark chocolate or especially recommended is the Tartufo Dolce from Piedmont. A classic and thus my preference is to enjoy our Amistar Brandy with a fine Davidoff cigar.

AMISTAR *Tradition*

Amistar is a special composition of several grape varieties, which should represent our family history.

In the production of this cuvée we pay attention to uncompromising care in the vineyard and cellar.

An optimal harmony between growth and yield, with a percentage of late harvest, make this wine a pleasure in a class of its own.

Amistar is a philosophy that begins in the vineyard and is completed in the glass.

