

Brandy Italiano

Grape variety: 100% brandy from Pinot blanc, Sauvignon and Chardonnay.

Description: A brandy that comes from a special assemblage of different grapes and matures for 4 years in selected Amistar Rosso barriques. Its versatility and elegance will convince even the most demanding cognac connoisseur.

Site: Kaltern Kühebene for Pinot blanc, Kaltern Prutznei for Chardonnay, Kaltern Puiten for Sauvignon blanc.

Soil: Loamy chalky soils to partly sandy, gravelly.

Harvest: Beginning to end of September

Yield: About 70 hl/ha

Vinification: White wine pressing. After pressing, the must is fermented and then a batch is selected from the above-mentioned varieties, which we then distil over 2 times in our water-bath distillery in the style of Cognac. The brandy is finally assembled and then aged for at least 5 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 therefore my preference is to recommend our Amistar Brandy with a nice 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.

