



# BORGO ANTICO SAN VITALE

Distilleria in Franciacorta

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Distilleria in Franciacorta





## DISTILLATION

The Franciacorta Method, which consists of a double distillation (*dealcoholization in vertical equipment and distilling by bain-marie with copper alembics*).

Two sets of equipment are used with the discontinuous method.

## POMACE

Obtained from grapes from the Franciacorta area, soft crushed, destemmed and sent to fermentation with controlled acidity, oxygen and temperature.

## EQUIPMENT and METHOD

Two sets of equipment are used. A continuous set of equipment for the dealcoholization of the pomace, which produces the brouillis; and a discontinuous bain-marie which distils the brouillis and allows obtaining the distillate.

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# GRAPPA FRANCIACORTA

**Size** 700 ml

**Alcoholic content** 40% vol.

**Grapes** Chardonnay,  
Pinot nero, Cabernet,  
Merlot selected from  
Franciacorta.

**Colour** Crystalline and colourless

**Sensory characteristics** Extraordinary balance between flowers and apples on the one hand and fresh fruit which spills over on to bread crusts on the other. Admirable persistence of fruity notes.



# GRAPPA FRANCIACORTA BARRICATA

**Size** 700 ml

**Alcoholic content** 40% vol.

**Grapes** Chardonnay,  
Pinot nero, Cabernet,  
Merlot selected  
from Franciacorta.

**Ageing** In oak barriques.

**Colour** Crystalline and with  
amber tones

**Sensory characteristics** Ethereal and noble  
perfumes with scents  
of vanilla.  
A very complex, soft,  
full and round bouquet.



# GRAPPA CHARDONNAY DI FRANCIACORTA

**Size** 700 ml

**Alcoholic content** 40% vol.

**Grapes** Chardonnay selected  
from Franciacorta.

**Colour** Crystalline and colourless.

**Sensory characteristics:** Delicately floral,  
intensely fruity, with a  
prevalence of tones  
of exotic fruit (*banana*)  
and fruit with seeds  
(*apple, grapes*), with  
some dried fruit  
(*hazelnut, almond*)  
in the background.



*Special Mention, Verona 2007*



# GRAPPA CHARDONNAY DI FRANCIACORTA BARRICATA

**Size** 700 ml

**Alcoholic content** 40% vol.

**Grapes** Chardonnay selected  
from Franciacorta.

**Ageing** In oak barriques.

**Colour** Deep yellow with  
amber highlights.

**Sensory characteristics** A complex variety of  
noble perfumes acquired  
with the ageing in oak.  
An ample and enveloping  
bouquet, which is  
remarkably aromatic.



# CHESTNUT EAU DE VIEW

**Size** 700 ml

**Alcoholic content** 38% vol. Chestnuts From Valle Camonica, they are shelled and saccharified under heat. Inoculated with selected yeasts and fermented at controlled temperature.

**Distillation** Discontinuous bain-marie distillation with copper alembics.

**Colour** Straw yellow.

**Sensory characteristics** A simple and decisive fruity note leaves pleasant scents of dry and dried fruit.





*grappa chardonnay  
di franciacorta*

**Size** 700 ml

**Grapes** Chardonnay selected  
from Franciacorta.

**Sensory characteristics** Scents of aromatic  
herbs that blend with  
notes of young fruit.

**Palate** Soft and precise.



*grappa chardonnay  
di franciacorta  
barricata*

**Size** 700 ml

**Alcoholic content** 40% vol.

**Grapes** Chardonnay selected  
from Franciacorta.

**Ageing** In oak barriques.

**Colour** Deep yellow with amber  
highlights.

**Sensory characteristics**

A complex variety of  
noble perfumes acquired  
with the ageing in oak.  
An ample and enveloping  
bouquet, which is  
remarkably aromatic.





*grappa franciacorta  
with liquorice*

**Size** 700 ml

**Liquorice** Quality liquorice  
from Calabria.


**Sensory characteristics**

Scents of delicate liquorice stand out against the warm note of alcohol, accompanied by a range of fruity and floral sensations, typical of the original pomace.

**Particularity**

Inside the bottle there is a root of quality liquorice from Calabria which is in perennial contact with the distillate.





*pear williams*  
*eau de vie*

**Size** 700 ml

**Pears** Fine Pear Williams.

**Sensory characteristics** Unmistakable and delicate scent of pears.

**Colour** Crystalline.



# Grappa Glossary

<b>Alcoholic fermentation</b>	The process of transformation of sugars into ethyl alcohol, carbon dioxide and secondary aromas, by enzymes in the ferments.
<b>Alembic</b>	Apparatus used for distillation. It can be continuous or discontinuous.
<b>Aromatic</b>	The typical scent of some vines, called aromatic: Gewürztraminer, Brachetto, Moscato, Malvasia, etc.
<b>Barrique</b>	A barrel of French origin, made from staves of oak and of variable capacity depending on the different wine-producing regions, normally between 225 and 228 litres. In the majority of cases, it is made using split seasoned wood. The staves are left to season outdoors, exposed to the rain and sun, for a period of between 24 months and five years. Grappa can mature in barriques for varying periods of time.
<b>Brouillis</b>	An alcoholic liquid obtained from the first phase of the distillation of the pomace in continuous alembics, and subsequently raised to the rank of eau de vie through a second distillation. It contains water, alcohol and many impurities.
<b>Correction</b>	The operation by which the impurities are removed from the distillate. In the distillation phase, this takes place by separating heads and tails from the heart.
<b>Destemming</b>	This consists of separating the grapes from the grape stems. The special machine that does this is called the destemmer.
<b>Distillation</b>	An operation carried out using an alembic which consists of transforming, by vaporization and condensation, a wine or pomace into eau de vie (grappa, liqueur, etc.). It can be continuous or double. In making grappa, the essence can be extracted from the pomace.
<b>Eau de vie</b>	A drink with a high alcoholic content, obtained from the fermentation of plant juices, followed by distillation.

<b>Filtration</b>	This consists of making the grappa limpid, by passing it through a filter that can retain the elements which make it cloudy.
<b>Grappa</b>	Grappa is a distillate obtained from grape skins exclusively from grapes grown and vinified in Italy. Grappa (the popular name to define the eau de vie from pomace) derives from distillation of the pomace after drawing off the lees, fermented grapes or from virgin grape skins which are fermented after the separation of the must. The quality of the grappa, as for wine, depends on the type and the quality of the grapes used, but also on the type of distillation equipment and, obviously, on the technical skills of the expert distiller. To obtain grappa of the best quality, distillation equipment with the discontinuous method, by steam or by bain-marie, is essential, which allows selecting the individual batches of pomace and grappa.
<b>Heart</b>	The noble fraction of the eau de vie that is drawn off after having eliminated the heads and before the tail products arrive.
<b>Yeasts</b>	Micro-organisms that can produce enzymes and start the fermentation at controlled temperature. They are very often selected according to the variety of grape (and therefore of the pomace) which is used.
<b>Impurities</b>	Substances extraneous to the eau de vie or the non-alcoholic components such as volatile acids, esters etc.
<b>Pomace</b>	The raw material from which grappa is obtained is made up of the skins, residual pulp and seeds of grapes, after crushing and extracting the must in the production of wine. It contains colouring substances and many of the aromas.
<b>Refrigeration</b>	Cooling which makes the unwanted substances of the distillate insoluble and which can therefore be separated from the grappa through filtration.
<b>Stabilization</b>	Carried out before bottling, so that the grappa stays limpid and stable in time.
<b>Stem</b>	is what remains from the bunch of grapes when the grapes are removed.
<b>Tails</b>	These are the last substances that are separated in the distillation phase, as they are heavier than the others present in the liquid.

