

THE
OXFORD
WINE
COMPANY

Acquavita Most da Uva Miste, Tosolini

£58.00

Vintage:

Bottle Size: 70cl

Alcohol %: 40%

Country: Italy

Description: Most, the company's flagship product, is obtained from the fermentation of the must of de-stemmed and pressed grapes in ash barrels. According to family tradition, this best preserves the delicate organoleptic characteristics of the distillate, particularly its limpid appearance and white transparency.

Cepages:

Group: Grappa

Sub group:

Colour:

Closure: Cork

Producer: Bepi Tosolini

Website: www.bepitosolini.it

Organic/Bio Status:

Food / cocktail match:

Food / cocktail recipe:

Press

Awards

Other Info: Distillation takes place in discontinuous, manually-operated copper stills, using a method pioneered by Bepi Tosolini over 50 years ago to guarantee persistency in the aromas and flavours of the harvest. The result is an acquavite (eau de vie) of delicate bouquet, fragrant and persistent on the palate with a dry finish. The grape varieties used in this collection are truly unique: the rare Picolit (characteristic of the Friuli region), the Ribolla gialla, the Ramandolo, the Fragolino, the Moscato Rosa and, exclusively for the Serie Storica collection, the



Ribolla nera. Each distillate is proposed in elegant blown-glass bottles, which emphasize the crystalline appearance that characterizes Bepi Tosolini distillates. The cork and wood stopper provides a barrier against dispersions of aroma and flavours, completing the aesthetic effect with a natural touch that perfectly reflects the company's philosophy of genuineness and authenticity.