



VINITY  
WINE COMPANY

## Maschio Bonaventura Prime Uve Acquavite d'Uva

This exquisite aqua vitae results from the distillation of fine white grapes. Quality control starts in the vineyard: the finest terrain and the best exposures, densely planted vines yielding small, highly concentrated crops, green harvest in July, severely selected fruit, hand-picked at the ideal maturation point.

### Spirit Details

A distillate made from Glera (Prosecco) and Riesling, grapes that are characterized by their pleasant fruit scents. The result is a product with great transparency, aromatics reminiscent of white fruit, fresh grapes, and rich, floral notes. The taste is fine, delicate and aromatic. Excellent for sharing conviviality after a meal.

**Serving Temperature:** To enhance its fresh and fruity character, it is recommended to serve it cool, 14-16C° (57-61° F).

**Alcohol:** 39%

### Production Notes

Fermentation and distillation of the grapes follow a unique procedure developed by Bonaventura Maschio. Thanks to this exclusive method, the balance of aromas and flavors is remarkable. Made by fermenting whole grapes (as opposed to grappa which is distilled from marc), whose distinctive flavors are captured and enhanced by state-of-the-art distillation at low temperatures. Maschio aquavite starts off as a potential fine wine, and becomes a great distillate.



*Maschio Bonaventura is headed by Italo Maschio, who, together with his son and daughter Anna and Andrea, continue the traditions passed down through five-generations. Today, just a stone's throw from the gravel bed of the Piave River, where Antonio Maschio set up the company at the end of the 19th century, his grandson Bonaventura built the company in the early 20th century to turn the art of distilling to a thriving commercial enterprise. The Maschio family share the same desire for innovation and quality in every aspect of Maschio Bonaventura.*