

NONNU 'ELOGU

ACQUAVITE DI VINACCE

VINICOLA
CHERCHI
Vignaioli in Usini dal 1970



By the discontinuous distillation of our pomace we make these grappas that we offer in two versions : the white one from Vermentino's pomace, and the aged one from pomaces of Cagnulari and Cannonau and aged for about a year in wood barrels.

Acquavite Bianca

Origin of the grape pomace: Azienda Vinicola Cherchi.

Grapevine: Vermentino.

Distillation process: discontinuous with little copper steam boiler.

Refinement: Stainless steel for a 3-6 month-old period.

Wood toasting: no.

Caratteristiche: Clear and colourless. Soft, pleasantly aromatic. Elegant, harmonic, pronounced and clean.

Bottle capacity: 50 cl.

Gradation: 40% vol.

Acquavite ambrata

Origin of the grape pomace: Azienda Vinicola Cherchi.

Grapevine: Cagnulari e Vermentino.

Distillation process: discontinuous with little copper steam boiler.

Refinement: 10-12 months in different woods barriques.

Wood toasting: medium.

Caratteristiche: Amber colour. Complex fragrance, delicate, with great personality. Among the manifold warmed feelings, the cherry, the small wood fruits, the chocolate, the vanilla are detectable. At the taste is rich, delicate, of great harmony and persistence.

Bottle capacity: 50 cl.

Gradation: 40% vol.

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