

PERE DI POLI (Pears)

Williams pears are harvested and left to ripen in baskets until the ideal moment, even one day more or less can make the difference.

The distillation takes place with Athanor, our bain-marie alembic built in 2000 as per the indications of “Liber de Arte Destillandi” by Hieronimus Brunschwyg, published in May 1500 in Strasburg.

The result is a fruit brandy with a typical pear aroma, to be enjoyed at cool temperature during spring evenings.



PERE (Williams pears)

Fruit Brandy, traditional bain-marie distilled.

Its aroma recalls pear juice with a pleasantly alcoholic background.

Cheerful as a Carnival Festival in Venice.

ALC. % - CONTENT

40% alc./vol.
500 ML (750 ML USA)

POLI-CHROMIA F 4/5



PACKAGE

COPPER METAL TUBE

