

EVO

Dwine Brandy



Dwine is the result of a double distillation of different wines from Treviso. Each single grape variety retains its own sensory characteristics, yet a perfectly balanced assemblage is achieved. The double distillation process allows for a particularly elegant and pure grape spirit to be obtained. The next phase is aging. Its duration is gauged on the transfer of tannins and lignin. The distillate is placed for over two years in oak casks, then finishes the aging process (other two years) in barrels made of different native woods. These special woods (chestnut, cherry) give Dwine an intense, amber colour and unique aromas.

Grape Varieties :

Cabernet Sauvignon, Glera, and Incrocio Manzoni

Distillation Process :

Vacuum distillation in a column still

Alcohol : 42%

