

## DISTILLERIA BERTAGNOLLI

### Trentino

Owner: Beppe and Livia Bertagnolli

Website: [www.grappabertagnolli.com](http://www.grappabertagnolli.com)



The Bertagnolli Family boasts over 138 years of producing Grappa, through four generations. The Bertagnolli distillery was founded in 1870 by Giulia de Kreutzenberg, of Austrian aristocratic descent, and the pharmacist Edoardo Bertagnolli of Mezzocorona in the Trentino region in the north of Italy. Today the distillery is managed by cousins Livia and Beppe and prides itself in being the first distillery with “waterbath” system in Europe to fully automate the entire production process throughout the very delicate distillation procedure. That avoids Bertagnolli to maintain and transmit to the Grappa all the taste and original flavours belonging to the grape.

G. Bertagnolli was one of the first distilleries in Italy to build stills that have a modified “waterbath” cooling system with an advanced water pressure control in the tubes on the distilling columns. The distillery has six discontinuous copper alembics, each with a capacity of 3,200 pounds, fed by steam to distill the marc slowly and avoid overheating it. The alembics are made by project Master copper maker, Tullio Zadra. All the temperature inside the alembic, the selection column and the refrigeration column are controlled by a computer, to guarantee a perfect and homogenous grappa. That also means for each grape variety correspond his own temperature and time of cooking, as an artisan tailor. The alcoholic content at this point is 72% but is reduced to 42% with the addition of distilled water, before to be bottled.

Grappa Bertagnolli is a pure clean product, high in quality and ideal as digestive and basis for the cocktails. Belonging to the Trentino Institute of Grappa, all the production is under strictly controls: that means no chemical addition but just natural products.

