

DAL 1926



**Deta**  
DISTILLERIA

TOSCANA





A close-up photograph of a wooden barrel filled with dark red wine grapes. The grapes are densely packed and show signs of being crushed, with some juice visible. The wooden staves of the barrel are visible, and a metal spiral is partially visible on the right side. The lighting is warm and focused on the grapes.

*Quality e tradition since 1926*

# L.S.V. GROUP

*Lavorazione Sociale Vinacce*





## THE COMPANY

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*The history of Distilleria Deta began in 1926, when the family of the marquis Torrighiani of Santa Cristina founded a small distillery in Barberino Val d'Elsa among the hills of Chianti in the heart of Tuscany between the Florence and Siena districts.*

**Post World War II Period.** In the post World War II period, Angelo Giancetti took the reins of the company, then called "Lo Stillo". The distillery quickly became a point of reference for the surrounding tuscan wineries, earning a spot among the fierce competitors thanks to production techniques capable of combining skill and experience with respect for the organoleptic properties of the raw materials.

### **Founded in 1978**

Armed with a solid tradition focused on production quality, a determined Luigi Forni and his daughter Annamaria founded Distilleria Deta in 1978. On the wave of the industrial and economic development of those years, new and im-

portant investments were undertaken, specifically involving the modernisation of the production systems and the creation of a wastewater purification system. These changes allowed Distilleria Deta to demonstrate that they were up with the times where other competitor companies in the territory were approaching the point of having to close their doors. Courage, tradition and passion for their work led to the growth of Distilleria Deta so that they are now one of the major business partners of Tuscan wineries and primary companies that make up the Italian winery world.

### **2017: Distilleria Deta joined the "Mazzari Group"**

In July 2017, **Distilleria Deta joined**

**the "Mazzari Group"** after the entire share capital was acquired by **Distillerie Mazzari S.p.A**, the global leader in natural tartaric acid production and an important organisation in the bioethanol production sector, as well as in the production of ethyl alcohol for food and industrial use, spirits and Brandy. **Distilleria Deta's operations today focus primarily on processing wine-making products and subproducts (marc, wine lees and wine)** for the production of grappa, brandy, other liquors, and industrial products like alcohol for food and industrial uses. There is also production of calcium tartrate, which constitutes the raw material for the production of **Natural Tartaric Acid**, as well as grape seeds used by the oil production industry.

# CHIANTI

*From the heart of Tuscany and his all over the world famous hills, we receive and work the best available marc from the Chianti Classico grapes to offer a grappa with an unmistakable taste and a clear "Tuscanity".*





## GRAPPA

DI CHIANTI CLASSICO

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### *Bianca*

**Vine varietal:**

Sangiovese, canaiolo, colorino, malvasia nera and other red vines included in the procedural guidelines.

**Tasting notes:**

Clear and perfectly penetrable color. His intense smell is typical of the Chianti, with a strong connection to the vines used in the Chianti Classico production and marked by a sense of rosehip. The taste is full and well balanced.

**Proof spirit:** Vol. 40%

**Capacity:** 70 cl



## GRAPPA

DI CHIANTI CLASSICO

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### *Riserva*

**Vine varietal:**

Sangiovese, canaiolo, colorino, malvasia nera and other red vines included in the procedural guidelines.

**Tasting notes:**

Following the fil rouge of his sister "bianca" this Grappa, with his straw yellow colour, retraces the primary features. A higher fluidity on the palate gives more elegance to the product.

**Proof spirit:** Vol. 40%

**Capacity:** 70 cl

# MONTALCINO

*Maximum oenological expression of the land that from centuries claims great wine traditions. The perfume and the acidity of the Sangiovese grosso grapes are encased in these two grappa witnesses of the time and the tuscan tradition.*





## GRAPPA

BRUNELLO  
DI MONTALCINO

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### *Bianca*

**Vine varietal:**

Sangiovese grosso  
or "Brunello".

**Tasting notes:**

Crystalline colour, the smell of  
cherry and spices well indicate  
the origin of the marc, taken  
from Montalcino "Sangiovese  
grosso" grapes.

**Proof spirit:** Vol. 40%

**Capacity:** 70 cl



## GRAPPA

BRUNELLO  
DI MONTALCINO

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### *Riserva*

**Vine varietal:**

Sangiovese grosso  
or "Brunello".

**Tasting notes:**

Puissant straw yellow colour,  
this Grappa has a strong con-  
nection with all the Brunello  
primary perfumes that make  
it well recognizable. In the  
mouth is enjoyable and vel-  
vety. Very long persistence.

**Proof spirit** Vol. 40%

**Capacity:** 70 cl

# TOSCANA

*The tastes, the perfumes and the colours typical of tuscan lands meet in this harmonious alchemy in “Deta” products. The distillery is the point of reference of all the wineries around the district which give their raw materials to a plant that guarantees excellence in all the processing phases until the final product is obtained.*





## GRAPPA

TOSCANA

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### *Bianca*

**Vine varietal:**

Sangiovese, Cabernet,  
Merlot, Canaiolo.

**Tasting notes:**

Synthesis of the best raw material cultivated in our land, this Grappa has floral notes and a palate taste full of elegance and balance.

**Proof spirit:** Vol. 40%

**Capacity:** 70 cl



## GRAPPA

TOSCANA

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### *Riserva*

**Vine varietal:**

Sangiovese, Cabernet,  
Merlot, Canaiolo.

**Tasting notes:**

18 Months of aging in oak barrel, give to our Grappa Toscana a well balanced wood taste and a light amber colour.

**Proof spirit:** Vol. 40%

**Capacity:** 70 cl

# SAN GIMIGNANO

*Center of the virtual triangle formed by the cities of Florence, Siena and Volterra, this territory is suited to the cultivation of Vernaccia. Factors like the particular altitudes and the different soil compositions, affect the characteristics of the grapes produced, from whose marc we obtain a Grappa characterized by fruity character and freshness on the palate.*



# GRAPPA

VERNACCIA  
DI SAN GIMIGNANO

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*Bianca*



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**Vine varietal:**

Vernaccia di San Gimignano, other white tuscan vines.

**Tasting notes:**

With a crystalline colour, the nose is marked by pear and white fruits notes. Freshness and neatness feature the palate of this product.

**Proof spirit:** Vol. 40%

**Capacity:** 70 cl

# BIO

*The attention to detail, the deep knowledge of the suppliers, the careful selection of the best Tuscan marc and the experience of our master distillers make it a Grappa of great value, appreciated by an increasingly oriented public in search of natural products coming from sustainable and certified production cycles.*





# GRAPPA

BIOLOGICA

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*Bianca*



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**Vine varietal:**

Sangiovese, Cabernet, Merlot, Canaiolo.

**Tasting notes:**

Spirit of the Deta vision about environmental policy, this Grappa, taken by organic marks only, is easy to drink and perfect for a young consumer looking for a floral and fresh product.

**Proof spirit:** Vol. 40%

**Capacity:** 70 cl

# BRANDY

*The most prized of the aged spirits of wines, the Brandy. Produced from the selection of only the best Italian wines, Quattrino is subjected to a period of aging in oak barrels, which gives it greater value enhancing its organoleptic characteristics and providing it with a unique aroma.*



# BRANDY

## QUATTRINO

*Invecchiato*



### **Ageing:**

In Slavonian oak barrels.

### **Tasting notes**

Crystalline amber colour. At the nose is intense with his raisins feelings, cinnamon and mature fruits. In the mouth is round, full, with a citrusy final which well balances the alcohol content and his woody feelings. Very long persistence.

**Proof spirit:** Vol. 40%

**Capacity:** 70 cl

# AMARO

*Infusion of selected herbs obtained from an ancient recipe handed down for generations. Care in the selection of materials raw materials and attention to production processes, make it a high quality product and give it an extreme finesse of taste.*



# ANTICO AMARO

DELLE TERME

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*Affinato in botte*



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## Tasting notes:

The visual exam indicates an intense dark brown colour for this Amaro which is aged in oak small barrels. The taste is very velvety and fresh at the same time with a aromatic and herbal feelings.

## To be consumed:

very fresh or frozen

**Proof spirit:** Vol. 25%

**Capacity:** 70 cl

# LIMONCELLO

*Entirely natural and handmade product obtained from the infusion of only Italian lemon peels.  
Served at low temperature, the sweet sensation is enveloped by the freshness that enhances the citrus  
aroma and constitutes the unrepeatable typicality.*



# LIMONCELLO

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*Da limoni italiani*



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## **Tasting notes:**

Natural yellow intense colour, our Limoncello has a citrusy smell and a typical lemon peel taste. His alcohol content is well balanced by the sweet final taste which gives more equilibrium making the product very likable.

## **To be consumed:**

very fresh or frozen

**Proof spirit:** Vol. 30%

**Capacity:** 70 cl





**DISTILLERIA DETA S.R.L.**

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