

goccia: *il tronco distilla una resina odorosa*. 2. **fig.** Infondere, dopo una sperimentata e meditata selezione: *ha distillato in quest'opera tutte le raffinatezze del suo stile*; anche, estrarre con un lavoro intellettuale incessante: *d. dagli antichi testi l'essenza della filosofia* ~ *Distillarsi il cervello, la testa*, lo stesso, ma meno comune, che *stillarsi il cervello, la testa* (v. **STILLARE**) ♦ **lett.** Far penetrare con grazia e soavità, instillare. 3. Come **intr.** (aus. *essere*), cadere a goccia a goccia, colare a stilla a stilla: *E distillava dalle scorze il mèle* (Tasso) ♦ **fig. (poet.)**. Penetrare e diffondersi a lungo con dolcezza: *quasi tutta cessa Mia visione, e ancor mi distilla Nel core il dolce che nacque da essa* (Dante). [Dal lat. *distillare*, der. di *stilla* 'goccia'].

**distillato** agg. e s. m. 1. **agg.** Di liquido ottenuto da distillazione, o di liquido purificato per distillazione ♦ **fig.** Elaborato con sottile meditazione: *parole d., concetti d.* 2. **s. m.** Prodotto, spec. alcolico, ottenuto per distillazione ♦ **fig.** Quintessenza, concentrato, per lo più in senso ironico: *quell'articolo è un d. d'idiozie*. [P. pass. di *distillare*].

**distillatóio** s. m. Apparecchio per distillare. [Der. di *distillare*].

**distillatóre** s. m. (f. *-trice*). 1. **s. m.** (f. *-trice*). Operaio addetto alla distillazione, spec. di alcol, o anche alla raffinazione e depurazione di prodotti alimentari e chimici. 2. **s. m.** Apparecchio per distillazione o rettificazione. [Der. di *distillare*].

**distillatório** agg., non com. Pertinente alla distillazione: *tecnica d.* ♦ Come **s. m.** (arc.), apparecchio per distillare. [Der. di *distillatore*].

**distillazióne** s. f. Separazione di un liquido volatile dalle sostanze non volatili in esso disciolte, o di liquidi di volatilità diversa, ottenuta con l'ebollizione seguita dalla condensazione dei vapori ♦ **part. D. molecolare**, quella ottenuta a temperatura moderata sotto vuoto spinto ~ *D. secca* (o *distruttiva*), separazione di parti volatili da sostanze solide, ottenuta per riscaldamento e successiva parziale condensazione dei vapori. [Dal lat. *distillatio -onis*, der. di *distillare* 'distillare'].

**distilleria** s. f. Stabilimento per la distillazione di alcol e di liquori; fabbrica di liquori. [Der. di *distillare*].

**distilo** agg. e s. m. Di tempio con due colonne nella facciata. [Comp. di *di-*<sup>2</sup> e del gr. *stýlos* 'colonna'].





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*Here in Deta we are pleased to introduce you into a distillate of Tuscany; for once we don't talk just about the land of wine, fine food and art, but we want to show you a "small world" within this great region that in few know, but not for that less important.*

*In a figurative sense, a distillate is precisely "the fruit of a very elaborate care and concentration ", exactly what we use to produce our spirits and liqueurs ...*



*The story of Distilleria Deta began in 1926, when the marquis Torrigiani family 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.*



*Over the course of nearly a century of life, the distillery has known a profound development, becoming point of reference all Tuscan wineries. Lately, In July 2017 the acquisition by Distillerie Mazzari, world leader firm in natural tartaric acid production and prestigious reality at European level in the alcohol distillation, gave a great new rush to Deta growth.*

*In the beautiful and unmistakable hills of Chianti, the distillery is located, the best known and appreciated Italian grapes are cultivated: Chianti to the east, Brunello di Montalcino to the south, Vernaccia di San Gimignano to the west. From the excellence of these fine wines, follows the activity of Deta: the distillation of viticultural products (wine and vinification by-products) for*

*grappa and brandy production branded both with “Deta” and other brands from wineries which wish to complete the own product range. The distillery facilities, built in respect for tradition and improved with the most modern technologies, leave intact in the final products and the unrepeatable organoleptic characteristics of raw materials used during the process.*







*The Chianti producers, the Brunello di Montalcino and Vernaccia di San Gimignano ones can expect, to give great shine to their productions, on the experience of our masters stills that process their wines and marcs respectively in brandy and grappa that have received lots of international awards. Operate respecting the environment and community is the main priority for the Deta. The company is equipped with a biomass boiler fed with dried grape skins from downstream of the distillation process and with an anaerobic biodigestion plant to treat the wastewater from which it is produced biological gas (biogas) used for energy production. The obtained energy, which is defined “from renewable source”, it is more than necessary to give energy*

*to the entire plant. Then, at the end of the process, an organic nitrogen fertilizer is obtained, and returns to the soils with a perfect example of that “circular economy” concept to which today so many are referred as a model to follow. Attention to details, best raw materials selection and the experience of the master distillers in the use of traditions handed down for generations, ensure that “Deta” products with are a deep expression of values and traditions that mark the Tuscan land all over the world.*

# *the company*







*grappe*



# Toscana

The flavors, aromas and colors of which the Tuscan land is rich, meet each others in our products. The distillery is the point of reference of all the Tuscan wineries which give by-products to a plant that guarantees excellence in all the process phases until the final product is obtained.



## GRAPPA Toscana

### BIANCA

#### Vine varietal

Sangiovese, Cabernet, Merlot, Canaiolo.

#### Tasting notes

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

% Vol. 40%

70 cl

## GRAPPA Toscana

### RISERVA

#### Vine varietal

Sangiovese, Cabernet, Merlot, Canaiolo.

#### Tasting notes

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

% Vol. 40%

70 cl



# Chianti



## GRAPPA di Chianti Classico 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.

% Vol. 40%

70 cl



*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 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 its straw yellow colour, retraces the primary features. A higher fluidity on the palate gives more elegance to the product.

% Vol. 40%

70 cl





# GRAPPA Brunello di Montalcino

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.

% Vol. 40%

70 cl

*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.*



# Montalcino

## GRAPPA Brunello di Montalcino

RISERVA

## Vine varietal

Sangiovese grosso or “Brunello”.

## Tasting notes

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

% Vol. 40%

70 cl







*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.*

*San Gimignano*

## GRAPPA Vernaccia di San Gimignano

BIANCA

### **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.

% Vol. 40%

70 cl







## GRAPPA *Biologica* BIANCA

### **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.

% Vol. 40%

🍷 70 cl

*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.*

# Bio







*distillates*



# QUATTRINO

## 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.

% Vol. 40%

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.*



*“Gin Giusto” is a London dry gin made in Tuscany using exclusively juniper berries from Chianti. It's obtained through the separate distillation of botanicals in discontinuous alembic still, which allows you to appreciate the notes of black pepper, licorice and citrus.*



# Gin

## GIUSTO london dry gin

### Tasting notes

Gin made in Tuscany, with autochthonous botanicals, from Chianti juniper berries to the spiciness of coriander and black pepper, with the antioxidant properties of angelica passing through the bittersweet sensation of licorice, for the finish with citrus to give freshness to our Gin.

% Vol. 40%

70 cl





# WILLIAMS

## Tasting notes

Crystalline and limpid white color, the primary notes stand out on the nose expression of the fruit, in prominence an that to the approach to the palate. The williams pear freshness make it the perfect traveling companion for a dessert



Cold



Vol. 40%



70 cl



*The distillation of the pulps and skins takes place in discontinuous copper stills, equipped with mixers that allow a homogeneous process, thus enhancing the primary organoleptic qualities, typical characteristics of the fruit. Then ,the distillate undergoes a period of aging in steel to achieve the typical fragrance of the final product.*

# Acquavite di pere Williams





*liqueurs*



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

# Amaro

## ANTICO AMARO DELLE TERME *Affinato in botte*

### Tasting notes

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

 very fresh or frozen

 Vol. 25%

 70 cl





## LIMONCELLO *da limoni italiani*

### Tasting notes

Natural intense yellow 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.

 very fresh or frozen

 Vol. 30%

 70 cl



*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

*from italian lemon*





note