





Filu 'e Ferru

Technical data

Type: distilled liquor.

Bottle size: 70 cl.

Alcohol content: 42% Vol.

Appearance: transparent, clear.

Aroma: typical of Grappa, with excellent flavours of Vernaccia.

Taste: it is unique thanks to its savoury flavour, delicateness and softness.

The essence of Vernaccia is identified within it.

Curiosities

The Filu 'e Ferru' distilled liquor, called "Acquavite di Sardegna" in Italian, has Sardinian origins. Translated literally, its name means "iron wire". The name dates back to a couple of centuries ago and comes from the method of hiding the distilled liquor from law enforcement bodies in the Prohibition period, when the spirit was produced clandestinely. The containers with the distilled liquor were hidden under the ground. To be able to later identify their correct position, they were tied using one or more iron wires, with one end coming off the ground. Elio Carta is particularly attached to this product because his great grandfather was also producing it clandestinely and he wanted to experiment with a new recipe to enhance its qualities. Some years ago, he decided to produce a Filu 'e Ferru that would have been different from other distilled liquors already on the market. Thanks to this exclusive recipe, it has acquired a place of excellence in the sector. Different to other liquors on the market, this Filu 'e Ferru is produced from the distillation of selected Vernaccia pomaces. Left to ferment in specific containers, they undergo a first distillation with vapour current only after one month of fermentation. After a long resting period that lasts for around two months they are distilled again, but in discontinuous copper, paying attention to the separation between head and tails in the distilled liquor. Only the heart, the most refined part of the product, is destined for bottling.

