



The old still belonging to grandfather Spiro

A wonderful history that goes far back in time. A grandson manages to bring his grandfather's trade to life: distill grappa...



Grandfather Spiro

We take on challenges every day to produce first-class spirits with passion and humility... with loving attention to detail.



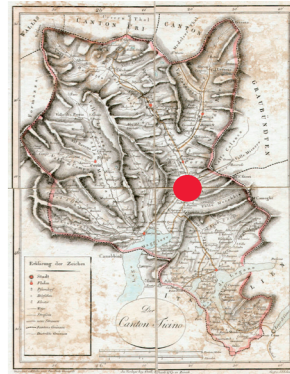
In the 1930s

Grandfather Spiro handed down his secrets to me. I work with passion and seek excellence.

The 7 spirits W1920



Our spirits with their unique aromas



BIASCA

Map of Ticino in the early 19th century

WITTWER 1920



SWISS PRODUCTS

DISTILLERIA WITTWER
DISTILLATI DAL 1920

BIASCA

Our history goes back a long way, precisely in 1920. In that year, my grandfather Mario Caccialanza, named Spiro, began to travel forth and back on the roads between Bodio, Giornico, Biasca and Tenero, in order to distill grappa for the farmers with his mobile steam distillation flask.

He was a natural talent, and since he was aware that he could not live on the income from distillation alone, as it was an activity limited to a restricted annual period,

he decided to open a bicycle shop. He thus worked on distilling grappa from September to February and on fixing bicycles from March to August.

He would have been so proud to know that I am carrying on his "creations", but sadly I did not have time to get it over: he became ill and died shortly before I decided to take up this path.

At the age of 20, I was standing at a crossroads: should I pursue a military career or carry

on my grandfather's business? After lengthy reflection, I decided to take the risk: it was in June 1999. My wife has really supported me in taking this decision.

The business flourished and in 2008 I decided to engage an assistant in the bicycle shop. Therefore I could invest more time in improving both businesses, never forgetting my traditions and my history.

In 2010, we established new headquarters in Biasca, Via Prada 2. Here we are preserving

everything we had inherited: the secrets, the ancient recipes, the passion and, above all, grandfather's original distillation flask – all that in the midst of all the state of art technology.

Our philosophy is to carry out our work with love and find fulfillment in it.

In our distillery, everything is produced by hand and all our products are made locally. The grapes exclusively come from Ticino, as the other fruits have Swiss origins.

We do not use any chemical additives, and in order to supply a genuinely 100% local product we use the water from our mountains: Santa Petronilla water.

Thanks to my wife and my daughter I feel full of energy, determined and in harmony.

I would not have been able to manage all this on my own and would not be capable to work from morning till night without this peace.

In the later years, we have decided to change our products design:

 Local products



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W
SPIRO
1920



NEW FOR 2016!

NOSTRANA 1920

45% vol.

Grappa Nostrana embodies two characteristics that make it so appreciated: the first is the mixture of fresh pomace from different grape varieties traditionally grown in Ticino which also include the zinfandel grape which confers aromatic fragrance and roundness on the palate. The second characteristic lies in the immediate distillation of the marc coming to the distillery, the only way we can make sure the grappa will receive intense and balanced taste. The grappa rests and ages in stainless steel tanks for a few months before being bottled. It is floral and harmonic on the palate. The taste is strong and balanced.

GRAPPA 1920

48% vol.

The Concord grape, nowadays less widespread than once, is typical of the Ticino region, where it finds the ideal climatic conditions to grow. During the distillation, carried out with the discontinuous still, the whole aroma proper to Concord grape is caught. This hard but fascinating task is performed distilling both the new wine and the marc. The result is amazing in the way the Distillate evokes the original product: the fragrances reminds those of blueberries, strawberries and cherries in alcohol. On the palate it turns out to be round, delicate and pleasantly fruity. The aftertaste is fine and its persistence long.

WILLIAM 1920

46% vol.

This spirit is produced with selected and first-quality Valais William pears, collected in the summer. From the alcoholic fermentation we obtain a very intensive aromatic must, which is straight led to the distillation stage. The rich fragrant complexity is enhanced by a slow and meticulous steam distillation. The result is a Distillate with a persuasive and flavour bouquet, that evokes the just picked fruit. On the palate it reveals an intensive and floral hint. It distinguishes itself for its elegance and finesse. A pleasant sweet hint matches with its long persistence. It enhances its features if served at a temperature of 6-8 °C in a little ice-cold tulip-shaped glass. It blends well with a fruit salad.

KIRSCH 1920

46% vol.

The juicy Swiss cherries, from the cantons of Schwyz and Zug, are carefully fermented and soaked. The slow and gentle distillation in the traditional steam still allows to obtain a very fine and delicate fragrance. After a 8-10-month rest-period in the bottle, it gains a unique aromatic richness: from the sweet cherries to the Morello cherries, to a red fruit bouquet of strawberries, raspberries and plums. We recommend to taste it at a service temperature of 15°C. It is very well combined with cheese fondue, ice creams and fruit salads.

ALBICOCCA 1920

43% vol.

The apricot Distillate has one of the most extraordinary refined aroma, among the fruit distillates. The distillation is therefore meticulous, careful and delicate. It is produced with selected and perfectly ripen apricots from Valais. They give a juice that ferments and macerates with few cores. The slow steam distillation appraises the fragrances of the must and hands them over to the spirit. The aroma is strong, charming and wrapping to the sense of smell; well balanced and harmonious. On the palate it is round and delicate, and it is lightly persistent. We recommend a service temperature of 12-14 °C in a small tulip-shaped glass.

LIMONCINO

28% vol.

It is produced according to the traditional recipe, where the lemon zests from the coast of Amalfi are steeped in alcohol for a 10-12-day period. That way the zests release their own fragrant essential oils and digestive features. The resulting liquid is then mixed with simple syrup and together they create this liqueur.

It expresses at best its flavour and floriated features if savoured chilled, or even served in chilled glasses. We recommend keeping the bottle in the freezer.

NOCINO 1920

30% vol.

This liqueur is made from unripe green walnuts, gathered in Ticino in the last days of June, according to an ancient recipe. The walnuts macerate in a mixture of Ticino grappa, sugar and natural spices. It is excellent if savoured as a digestif at the end of a meal, at a service temperature of 15°C, or used to flavour the typical nut ice cream.

SPIRO 1920

45% vol.

This Distillate is the latest product 2015 of our distillery. It is made of a fragrant and gentle Concord grape Distillate set in oak thick staves barrels. After a long resting period the brandy reveals a perfect balance: an aromatic complexity consisting of vanilla, mocha, toasted tobacco, raisins and candied fruit, perfectly blended with the floriated aromatic variety typical of the Concord grape distillate. On the palate it is velvety. The persistence lets emerge the typical scents of wood: vanilla, tobacco and species. We recommend to taste it at a temperature of 18 °C in a balon glass.