

Your Logo		Distributed to the UK by			
		TECHNICAL SHEET with Allergens & Tasting Notes			
Bottle Size	70	lt %	Product Name	FILU 'E FERRU	
Alcohol by Volume	42				
Production Area	SARDEGNA, ITALY		Alivini Product Code	FIL-CARTA-----01D	
Grapes (if applicable)	Vernaccia				
Colour	Transparent and clear				
Category	Grappa				
Distillation	Pot Still				
Method	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 resting period of 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.				
Product Picture	Tasting Notes and Pairing				
	Filu 'e Ferru by Silvio Carta is a clear and crystalline Acquavite di Sardegna, with a typical aroma of grappa and enriched by excellent flavours derived from Vernaccia. On the nose it is clean and elegant, revealing the true essence of Vernaccia, while on the palate it stands out for its unique character, savoury notes, delicateness and remarkable softness, leading to a long, refined finish. This historic Sardinian spirit takes its name from the “iron wire” once used to mark underground hiding places during the Prohibition period, when it was produced clandestinely. Deeply connected to family tradition, Elio Carta was inspired by his great-grandfather's secret distillation methods and developed an exclusive recipe that enhances the spirit's natural qualities, earning Filu 'e Ferru a place of excellence and making it ideal as a digestive after a generous meal.				
INGREDIENTS			VALUES		
List of Ingredients	%		ENERGY	Each 100ml	
Sardinian Vernaccia pomace	58.0		KJ	915	
Alcohol	42.0		Kcal	219	
CLOSURE TYPE			Dropdown Menu		
Select one of the following options: Cork Stopper, Glass Stopper, Plastic Stopper, Screw Cap (Stelvin)			Plastic Stopper		
DIETARY SUITABILITY		Y	N		
CERTIFIED VEGAN			x		
CERTIFIED VEGETARIAN			x		
CERTIFIED ORGANIC			x		
CERTIFIED BIODYNAMIC			x		
SUITABLE for VEGANS		x			
SUITABLE for VEGETARIANS		x			
SHELF LIFE			STORAGE CONDITIONS		
5 years			Store at a stable, cool temperature between 12–18 °C, away from direct sunlight and heat sources.		
ISSUED BY		DATE		APPROVED BY	
Alberto Mason		07/01/2026		GDT	
				DATE	
				08.01.2026	