



figli dei fiori

500 ml • 100 ml | 32% Abv.

PRODUCTION METHOD

- Maceration of the flowers in distilled wheat spirit and water.
- Cold infusion of the flowers in water.
- Blending of the two extracts with sugar and Maritime Alps water.
- Slow settling in tank without use of clarifying agents (3 months).
- Filtration, ageing and bottling.

MONO-BOTANICALS LIQUEURS

- **Genepy** *Artemisia mutellina*
- **Saffron** *Crocus sativus*
- **Chamomile** *Matricaria chamomilla*
- **Elderflower** *Sambucus nigra*
- **Jasmine** *Jasminum officinale*
- **Rosa** *Rosa*

Colour_

- **Genepy**: Straw green • **Zafferano**: Intense yellow
- **Camomilla**: Amber yellow • **Sambuco**: Amber
- **Gelsomino**: Amber • **Rosa**: Intense red.

Nose and palate_ The *Figli dei Fiori* mono-botanical liqueurs catch the essence of flowers, returning them in their entirety. Intense, enveloping, persistent.

Serving suggestions_ Straight or on the rocks, lends themselves to any experiment in mixology.

It may contain **gluten** and traces of **nuts** and **almonds**.



LIQUORIFICIO ARTIGIANALE

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ITALIAN PREMIUM HANDCRAFTED LIQUEURS

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