



LIQUORE DI MELE

APPLE LIQUEUR PRODUCED IN 2015

700 ml | 28% Abv.

PRODUCTION METHOD

- Crushing the apples and macerating them in a cold alcohol bath with plants and spices.
 - Pressing the apples, extracting the alcoholate in pot stills, blending the infusion with the alcoholate..
 - Slow settling, without use of clarifying agents.
 - Filtering, long tank aging and aging in bottle.
-

MAIN BOTANICALS

- Apples (12 varieties) *Malus domestica*
 - Cinnamon *Cinnamomum verum*
 - Licorice *Glycyrrhiza glabra*
-

Colour_ Bright, deep golden yellow.

Nose_ Rich and refined. Intense aromas of ripe apples and apple peel, wood notes.

Palate_ Interesting complexity, intense and warm taste with biscuit aromas. Slightly sweet with hints of bitterness. Overall full-bodied and harmonic. Persistent and well balanced.

Service_ Straight or on the rocks, nice aperitif as Apple&Tonic.

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



LIQUORIFICIO ARTIGIANALE

EST. 2011
ITALIAN PREMIUM HANDCRAFTED LIQUEURS