



PASTIS ARTIGIANALE

700 ml • 100 ml | 45% Abv.

PRODUCTION METHOD

- Maceration of the ingredients in distilled wheat spirit and water.
- Distillation of the ingredients in pot still.
- Blending of the two extracts with Mascobado cane sugar and Maritime Alps water.
- Slow settling in tank without use of clarifying agents (3 months).
- Filtration, ageing and bottling.

MAIN BOTANICALS

- Anis starseeds *Illicium verum*
- Licorice *Glycyrriza glabra*
- Fennel seeds *Foeniculum vulgare*
- Thyme *Thymus serpyllum*
- Lemon balm *Melissa officinalis*
- Rosemary *Rosmarinus officinalis*
- Cardamom *Elettaria cardamomum*
- Cinnamon *Cinnamomum verum*
- Long pepper *Piper longum*.

Colour_ Bright intense amber.

Nose_ Refined presence of anis, balsamic, aromatic and varied herbal notes.

Palate_ Interesting complexity, persistent. Overall full-bodied and harmonic. When diluted, aromas and flavours are more delicate, perfectly matching the aperitif moments.

Serving suggestions_ Aperitif, diluted with fresh water and ice. Digestif, straight or on the rocks.

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



LIQUORIFICIO ARTIGIANALE

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ITALIAN PREMIUM HANDCRAFTED LIQUEURS