

SALIZÀ[®]

BT

Amaretto Veneziano

“In a charming edge of Venice called Sestiere Castello, not far from San Marco Square, it is possible to come across the so called SALIZÀ or SALIZADA DEL PIGNATTER, under whose arch it is hidden a red stone with a heart shape: couples meeting there together will love each other forever”. This is the venetian legend behind the Amaretto Salizà, a true almond distillate and a unique recipe without colourings and artificial aromas created by master distiller Bepi Tosolini. A delightful lightness and intense yet elegant marzipan flavour with a caramellized nut note in the end.

0% ARTIFICIAL AROMAS, 0% COLOURINGS, 100% NATURAL

VARIETAL:

Distillate and infusion of the finest Italian almonds

ALCOHOLIC CONTENT:

28% vol.

ARTISANAL DISTILLATION:

manual distillation in ancient botanical stills

COLOR:

dark orange

TASTING NOTES:

a refined almond distillate, harmonious, natural and incredibly balanced. Warm and enveloping notes of honey and candied apricot. A beautiful nose of freshly ground almonds, toffee and orange peel. Light, delicious and rounded on the palate with a fresh almond sweetness that leads to a long, candied finish. Silky and velvety.

SERVING SUGGESTIONS:

Perfect neat or on the rocks, chilled, shaken or mixed in cocktails.



0,7L



BEST BUY



2016



2016



BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE