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Pistachio cream

Bottega Creams, soft and velvety on the palate, are made special by a unique taste. Quality and accurate selection of ingredients, Italian pastry tradition and the long-standing experience of our company meet to create an exceptional product. Crema di Pistacchio Bottega is a creamy liqueur, pleasantly sweet and with a moderate alcohol content, characterized by an intense aroma of pistachio.

Production Area: Veneto and Sicily, Italy

Characteristics:

Pistachios are the fruit of a plant native of the Middle East, now growing spontaneously on the Sicilian volcano Mount Etna. They have always been renowned for their nutritional properties. Pistachios, exclusively harvested in Sicily, are processed according to a traditional method and turned into a paste which preserves all their precious organoleptic characteristics. The paste is then expertly mixed with alcohol, water and sugar, creating a creamy, round, velvety liqueur with an intense and inebriating aroma of Sicilian pistachios. With a final touch of grappa, Crema di Pistacchio Bottega gains a particular aromaticity, making it unique and unmistakable.

Organoleptic Characteristics:

Color and Appearance: Pistachio green.

Bouquet: Intense aroma of pistachio with a delicate hint of almond.

Taste: Soft, round, delicate and intriguing, it caresses the palate with its strong and original pistachio taste.

Chemical Characteristics:

ABV: 17%

Lactose-free: No milk is contained in this liqueur, which can therefore be enjoyed if intolerant to milk proteins or lactose.

Serving Temperature: 3 °C

Serving Suggestions: Thanks to its moderate alcohol content, it is particularly appreciated to sweeten the palate when served cold not only at the end of a meal, but at any time of day. It can be a tasty ingredient in the preparation of delicious cocktails and it is perfect with both dry and fresh pastries, spoon desserts and sorbets that are enriched by its alcoholic verve.

Enjoy it within: 30 months.



Recommended Glass: Tumbler.

Sizes Available: 50 cl; 100 cl.

Awards

Silver Medal - The Global Liqueur Masters
- UK (2017)

