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### Chocolate liqueur

Bottega liqueurs are the result of the long-standing experience of our company, combined with the quality and accurate selection of ingredients. Cocoa is the basis of Nero Bottega, a product with an elegant and fascinating packaging.

**Production Area:** Veneto

**Characteristics:**

Cocoa comes from a plant whose botanical name is "Theobroma", or "food of the gods", and is the main ingredient of this exquisite liqueur. The union of cocoa with an alcohol solution creates a product recalling the inebriating sensations of dark chocolate. Thanks to its mixing technique, it is creamy and smooth, conquering even the most refined palates. With a final touch of grappa, Nero Bottega gains a particular aromaticity, making it unique and unmistakable.

**Organoleptic Characteristics:**

**Color and Appearance:** Chocolate brown.

**Bouquet:** Intense aroma of chocolate with hints of bitter cocoa in the finish.

**Taste:** Soft, rich, intriguing and appealing, its aromaticity is perfectly balanced with olfactory notes.

**Chemical Characteristics:**

**ABV:** 15%

**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 for sweetening the palate. It should be served cold and is ideal 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 is perfect with biscuits, chocolate cakes 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)

**Bronze Award** - International Wine & Spirit Competition - UK (2012)

