

SAMBUCA







Sambuca owes its name to an Arabic word, "Zammut", an anise drink which reached Civitavecchia port through the ships from the East. Sweet and intense, this liqueur has a unique taste which satisfies even the most demanding palates, in an elegant and intriguing packaging.

Production Area: Veneto, Italy

Characteristics:

Anise is an aromatic plant, native of the Middle East. The star anise variety, whose name comes from the star shape of its fruits, is richer in fragrant compounds and therefore particularly suited for the production of this liqueur. Its essential oil is the precious main ingredient for Sambuca Bottega. When mixed with alcohol, water and sugar, it creates a dense, velvety liqueur with a great character, appreciated both for its pleasant taste and for its refined bouquet.

Organoleptic Characteristics:

Color and Appearance: Colorless, crystal clear.

Bouquet: Intense and persistent aroma of anise, with delicate floral

notes.

Taste: Fresh, harmonic and full, it is characterized by an unmistakable taste of anise.

Chemical Characteristics:

ABV: 40%

Serving Temperature: -5° C

Serving Suggestions: Perfect after meals, it can be served neat, chilled, with a "fly" (with the addition of coffee beans), or with espresso, making it a caffé corretto.

Enjoy it within: 5 years.

Recommended Glass: Tumbler.



Double Gold Medal - SFWSC San Francisco World Spirits Competition - USA (2017)

Five Stars/Highest recommendation
F. Paul Pacult's Spirit Journal - USA (2008)

Bronze Award - International Wine & Spirit Competition - UK (2007)







