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### White chocolate cream - cl 50

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. Fior di latte Bottega is a creamy liqueur, pleasantly sweet and with a moderate alcohol content, characterized by an intense aroma of white chocolate.

**Production Area:** Veneto

**Characteristics:**

The “white version” of chocolate is the result of a traditional method of processing cocoa seeds and has always been particularly appreciated by young people. It is characterized by intense and persistent bouquet and taste, with notes of milk, butter, vanilla and biscuit, introducing the voluptuousness and softness of milk cream. With a final touch of grappa, Fior di latte Bottega gains a particular aromaticity, making it unique and unmistakable.

**Organoleptic Characteristics:**

**Color and Appearance:** White with cream hues.

**Bouquet:** Intense aroma of white chocolate with elegant notes of vanilla and milk.

**Taste:** Soft, creamy, harmonic and appealing, reproducing on the palate the same unmistakable aromaticity of its bouquet.

**Chemical Characteristics:**

**ABV:** 15%

**Serving Temperature:** 3° C

**Serving Suggestions:** Thanks to its moderate alcohol content, it is particularly suited for sweetening the palate. Best served cold, it is perfect not only after meals, but also at any time of the day. It is used as an ingredient in cocktails and, thanks to its touch of alcohol, is ideal with fresh strawberries or ice creams.

**Enjoy it within:** 30 months.

**Recommended Glass:** Tumbler.

