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Cinnamon Liqueur - cl 50

Following the tradition of inebriating spicy drinks, Cannella Bottega combines an infusion of Ceylon cinnamon with grappa. This creates an intense and charming liqueur which satisfies even the most demanding palates, in an elegant and intriguing packaging.

Production Area: Veneto, Italy

Characteristics:

Cinnamon is a spice with a long history, appreciated by the Greek, Romans and Egyptians for its typical aromaticity and beneficial properties. Over the centuries, it became known as “the spice of kings”. To produce our liqueur, whole sticks of Ceylon cinnamon, the finest variety, are infused in water and alcohol. The quality of the raw material, combined with the natural, slow extraction process, lead to an intense cinnamon tincture, which is expertly mixed with our best grappa, water, alcohol and sugar to create a liqueur with a unique and unmistakable character.

Organoleptic Characteristics:

Color and Appearance: Brown with amber tinges.

Bouquet: Intense and smooth aroma of cinnamon.

Taste: Fresh, fragrant and pleasantly sweet, it is characterized by spicy notes, with a persistent predominant aroma of cinnamon.

Chemical Characteristics:

ABV: 28%

Serving Temperature: -5° C

Serving Suggestions: Best served chilled or on the rocks, it is perfect at any time of the day. It is used as an ingredient in cocktails and long drinks and is ideal with ice creams, sorbets or biscuits.

Enjoy it within: 5 years.

Recommended Glass: Tumbler.

