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Rose liqueur - cl 50

This liqueur owes its name not only to its raw material, rose petals, but also to the Latin “ros solis”, meaning “sun dew”. With its intense but delicate bouquet, and its unique and unmistakable aromaticity, it satisfies even the most demanding palates. It is also characterized by an elegant and captivating packaging.

Production Area: Veneto, Italy

Characteristics:

Rosolio, also known as “the liqueur of the past” for its extremely ancient origins, started spreading at the end of the 17th century. It was first produced in monasteries, where nuns used to macerate rose petals in alcohol to produce a liqueur for important guests. Over a few years, it became “ladies’ liqueur”, used to celebrate christenings, engagements and weddings. Thanks to its particular and elegant aromaticity, and to its very “feminine” taste, it can be considered, then as now, the liqueur for welcome and conversation.

Organoleptic Characteristics:

Color and Appearance: Coral rose.

Bouquet: Intense and fragrant perfume of rose blossom.

Taste: Sweet and velvety, on the palate it is characterized by persistent floral aromas.

Chemical Characteristics:

ABV: 30%

Serving Temperature: 7-8° C

Serving Suggestions: Ideal as an after dinner and at any time of day, it is an ingredient in cocktails and long drinks. It is also a perfect match with fresh fruit (particularly cherries), and with almond or pistachio biscuits.

Enjoy it within: 5 years.

Recommended Glass: Tumbler.

