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Coffee 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. Latte macchiato Bottega is a creamy liqueur, pleasantly sweet and with a moderate alcohol content, combining the intense aroma of coffee with the delicate elegance of milk.

Production Area: Veneto, Italy

Characteristics:

A blend of coffee beans is carefully selected to obtain the best bouquet and taste. The beans are crushed, instead of grounded, to avoid an excessive stress of raw materials, which would affect organoleptic characteristics. They are then soaked in water and alcohol for 15 days and stirred daily; they are finally filtered and stabilized. The result is a completely natural coffee tincture, which is mixed with a sweet and velvety milk cream. With a final touch of grappa, Latte Macchiato Bottega gains a particular aromaticity, making it unique and unmistakable.

Organoleptic Characteristics:

Color and Appearance: Cream color.

Bouquet: Intense aroma of coffee with an elegant milk fragrance.

Taste: Soft, velvety, pleasant and appealing, it reproduces the intense and persistent aromaticity of coffee and milk.

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 is ideal with espresso or ice creams.

Enjoy it within: 30 months.



Recommended Glass: Tumbler.

Sizes Available: 20 cl; 50 cl.

