ΒΟΤΤΕGΛ

RASPBERRY



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Raspberry 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. Raspberry Bottega is a creamy liqueur, pleasantly sweet and with a moderate alcohol content, characterized by an intense aroma of raspberry.

Production Area: Veneto

Characteristics:

Raspberries, with an intense red color and their sweet taste with a sour hint, are macerated in water and alcohol for a few days. Subsequent distilling leads to a completely natural substance, rich in the typical aromas of this fragrant berry. The addition of a milk cream creates a pleasantly soft texture, which caresses the palate and enhances the typical and delicate taste of the berries. With a final touch of grappa, Raspberry Bottega gains a particular aromaticity, making it unique and unmistakable.

Organoleptic Characteristics:

Color and Appearance: Light pink.

Bouquet: Intense aroma of raspberry, perfectly matching the delicate scent of milk and cream.

Taste: Sweet, velvety, appealing and intriguing, it has a strong and unmistakable taste of raspberry on the palate, perfectly matching the sweetness of milk and evoking unique tasting sensations.

Chemical Characteristics: ABV: 15%

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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, it is ideal with panna cotta or ice creams.

Enjoy it within: 30 months.

Recommended Glass: Tumbler.



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