

ELIXIR AMARO BOTTEGA







Elixir Bottega is a non-alcoholic amaro bitter after-dinner digestif making it the perfect choice for teetotallers and all those who, for any reason, choose to be cautious in their consumption of alcohol. The product recalls the great tradition of herbal bitter liqueurs, maintaining the aromatic complexity and fascination, despite the zero alcohol content.

Production Area: Veneto, Italy

Characteristics:

The production of amaro drinks has centuries and centuries of history behind it. Obtained by macerating roots and herbs in alcohol, it was first developed in the Middle Ages by monks for pharmacological purposes. Over time, the "curative" aspects have given way to the search for flavour and an enjoyable product. Elixir Bottega is inspired by this thousand-year-old tradition, representing its modern evolution. Its character stems from the quality and variety of botanical ingredients used, offering a non-alcoholic, full-flavoured alternative to suit adult tastes, for those not wishing to consume alcohol, either by choice or through necessity. Flaunting elegant, refined packaging, the product is a perfect alternative to an alcoholic amaro, satisfying even the most demanding or sceptical palates.

Organoleptic Characteristics:

Color and Appearance: Dark with amber hues.

Bouquet: Aromatic and rich to the nose, it features an articulated bouquet with herbaceous, spicy, balsamic and citrus aromas and a delicate hint recalling aloe vera.

Taste: Soft and velvety on the palate, it is characterised by a pleasant, balanced degree of bitterness and considerable aromatic persistence.

Chemical Characteristics:

ABV: 0%

Serving Temperature: 7 °C

Serving Suggestions: perfect after a meal, served cool or on ice with zest of orange, it is an excellent ingredient of cocktails and long drinks as well as being the ideal accompaniment to creamy desserts and ice creams.

Enjoy it within: 3 years.

Recommended Glass: Tumbler.

