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Amaretto Liqueur - cl 70

The Accademia degli Acquavitai (Academy of Spirits Distillers) was a prestigious trade school in Venice, that between 1600 and 1800 used to teach the craft of distillation. With this brand name, Bottega revives a four-century-long tradition.

This line of liquors has come about to offer consumers a complete range of products which combine absolute authenticity with the captivating fragrances and flavors of nature. All the Accademia degli Acquavitai liquors respect the "health & flavor" motto, the two basic conditions distinguishing this trademark.

Amaretto is a traditional Italian liquor, sweet and intense, its unmistakable bouquet of bitter almonds always satisfies even the most refined palates.



Production Area: Veneto, Italy

Characteristics:

Amaretto is among the most famous Italian liquors worldwide. Its ancient origins date back to the 16th century, when a beautiful innkeeper created a sweet infusion of almonds, apricot kernels, herbs and spices with aromatic and digestive properties. The research on ingredients, the traditional production process and the care for each detail lead to the production of an ancient, typical liquor with a characteristic and unmistakable aromaticity.

Organoleptic Characteristics:

Color and Appearance: Amber color.

Bouquet: Perfumed and rich in aromas, it is characterized by an intense hint of almonds.

Taste: Sweet and velvety, on the palate it has a soft and unmistakable taste of bitter almonds.

Chemical Characteristics:

ABV: 24%

Serving Temperature: 6-8°C

Serving Suggestions: To be served cold, pure or with ice, after meals or with desserts. It is perfect on ice cream or panna cotta.

Enjoy it within: 5 years.

! **Recommended Glass:** Tumbler.