



PRONOL

ARANCELLO



E72211070



Orange liqueur - cl 70

Arancello Pronol is a fresh and aromatic liqueur that shares the same production philosophy as Limoncello. In Sicily, where several varieties of oranges with an undeniable organoleptic charge come from, this fruit has a solid tradition as a liqueur. The peels, rich in essential oils, represent a small heritage that the peasant culture has appropriated to obtain a pleasantly sweet liqueur, capable of pleasing all palates, thanks to its aromatic complexity.

Production area: Veneto and Sicily

Characteristics:

Arancello Pronol is produced with oranges of the Navel variety, a cultivar widely spread in Italy, characterised by a skin rich in high quality essential oils. The oranges, grown without any chemical treatment, are harvested when they have reached the maximum degree of ripeness, washed and peeled, eliminating the white part (more bitter) to keep only the part rich in essential oils. The peels of the oranges are left to infuse in alcohol for 30 days, which allows the extraction of the aromatic and colouring substances. The liquid is separated from the peel. Then sugar, demineralised water and high quality grappa are added, which makes Arancello unique.

Organoleptic characteristics :

Colour: Orange.

Bouquet: Intense aroma of ripe oranges.

Taste: Sweet, full, with balanced orange and citrus notes and a delicately bitter finish.

Chemical characteristics:

ABV: 25%

Serving temperature: -18 °C

Pairing suggestions: Arancello is perfect served pure at the end of a meal as a digestive, cold and well chilled. It is an ideal ingredient for preparing aperitifs and cocktails. Also recommended with ice cream and winter fruit salads. Perfect with creamy dark chocolate cakes. Thanks to its low alcohol content and mild taste, it is very suitable for people who do not like strong liqueurs.

Enjoy within: 5 years.

Recommended glass: Tumbler.