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Orange liqueur - cl 50

Arancello Bottega is a fresh and aromatic liqueur that shares the same production philosophy as Limoncello. In Sicily, oranges have an undeniable organoleptic charge: this is why this fruit has a solid tradition as a liqueur as well. Arancello reveals a perfect balance between sweetness and aromatic complexity.

Production Area: Veneto and Sicily, Italy

Characteristics:

Arancello is produced with oranges of Navel and Valencia varieties, both 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, giving it a unique aromaticity.

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: 21%

Serving Temperature: -5 °C (due to the moderate alcohol content, the product freezes at -10°C).

Serving Suggestions: Perfect served chilled pure at the end of a meal. Ideal ingredient for aperitifs and cocktails. Also recommended with ice cream and winter fruit salads. Perfect with creamy dark chocolate cakes.

Enjoy it within: 5 years.



Recommended Glass: Tumbler.

