



SIBONA

Antica Distilleria

LIQUEURS AND BITTERS

LIQUORE ALLA CAMOMILLA

A delicate and delicious liqueur which originates from the slow infusion of Camomile flowers in fine Sibona grappa, according to a traditional recipe. Camomile releases its essence and aroma to the grappa and the result is a smooth, fragrant and genteel liqueur that transmits the characteristic aromatic qualities possessed by this flower.

REGION: Piedmont

RECIPE: : Slow infusion of Camomile flowers in fine Sibona grappa.

AGEING: long ageing in stainless steel tanks.

ALCOHOL CONTENT: 32 % vol.

BOTTLE: special and elegant graduated Sibona bottle with notches down the side to indicate the content and a pouring spout.

CAPACITY: 50 cl.

Sensory profile:

COLOUR: Pale straw, with deep yellow notes.

BOUQUET: Intense and fragrant, with the scent of meadows and fresh camomile flowers.

PALATE: Smooth, delicate and genteel. Aromatic finish.

TASTING SUGGESTIONS: Excellent alone or with ice and also with ice creams and desserts. An outstanding cocktail ingredient.

