



SAMBUCA FINA

Lazio, Italy

Colazingari Liquori

www.colazingariliquori.it

Method & Production

Colazingari produces its liqueurs using a cold infusion method, which helps to retain flavour. This is the oldest among all recipes still in use by Colazingari Liquori. They keep the old and traditional methods of production, improving them where possible, allowing time for the long pauses between the different phases of production and for the natural fining of Sambuca Fina.

Tasting Notes

This exclusive liquor is sweet and dry at the same time, delicate but strong, perfumed but never invasive.

Food Matching

A little bit of dark chocolate would compliment this sambuca perfectly!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
CZ001	Sambuca Fina		NV	40.0%	Stopper	6x0.70lt	No	No	No	No