



LIQUORE DI CAMOMILLA (CHAMOMILE LIQUEUR)

Piedmont, Italy

Antica Distilleria Quaglia

www.distilleriaquaglia.it

Method & Production

This lusciously fragrant liqueur is produced according to a very traditional recipe which infuses dried chamomile flowers in alcohol. The resulting infusion is then further distilled with cedar wood, vanilla beans and other spices.

Tasting Notes

The Chamomile Liqueur is a sparkling, bright and intense yellow and the aroma intense and persistent. Fresh flowers and light citrus notes take center-stage on the nose, while the palate, although delicate and soft, immediately shows off its range of floral and spiced flavors.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
DQ0004	Liquore di Camomilla (Chamomile Liqueur)		NV	28.0%	Stopper	6x0.70lt	No	No	No	No