



LIQUORE DI NOCCIOLA (HAZELNUT LIQUEUR)

Piedmont, Italy

Antica Distilleria Quaglia

www.distilleriaquaglia.it

Method & Production

Piedmontese hazelnuts (tonda gentile delle Langhe DOP) are roasted, then partly infused with alcohol partly vacuum-distilled. Other botanicals used are Bourbon vanilla beans from Madagascar and rhubarb, alongside a selection of spices.

Hazelnut: crumbled roasted hazelnuts from Piedmont (tonda gentile delle Langhe DOP) are partly infused in water / alcohol 60% Vol and partly vacuum-distilled. We add water and sugar to make the liqueur.

The distillation of the infusion of hazelnuts, joined by a selection of spices as rhubarb and Bourbon vanilla beans from Madagascar, creates a full-bodied, elegant and warm liqueur.

Tasting Notes

Full-bodied and warming. Predominant flavors of roasted hazelnut, vanilla and hints of dried fruits. A silky, elegant liqueur with a long finish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
DQ0029	Liquore di Nocciola (Hazelnut Liqueur)	Glera: %	NV	25.0%	Stopper	6x0.7lt	No	No	No	No