



LIQUORE DI LAMPONE (RASPBERRY LIQUEUR)

Piemonte, Italy

Antica Distilleria Quaglia

www.distilleriaquaglia.it

Method & Production

Traditional Piedmontese raspberry liqueur produced using only fresh raspberries, all collected in Piedmont. The product, whose base can only be prepared in the summer since it relies on fresh fruit, starts with crushing the fresh raspberries and macerating them in an infusion with alcohol, the liquid is drained off using fabrics and the remaining solids are pressed to extract all the possible juices out and give the typical color and flavor to the product. The infusion is then left to rest in steel tanks before being added to a liqueur base of water, alcohol, sugar and spices and finally being bottled.

Tasting Notes

A bright ruby red liqueur, characterized by the sweet note of fruit and a delicate floral scent. Perfect for those who love sweeter aromas and a slight perception of alcohol.

Food Matching

A sumptuous elixir for meditation, which also lends itself very well to the preparation of original cocktails.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
DQ030	Liquore di Lampone (Raspberry Liqueur)		NV	25.0%	Stopper	6x0.70lt	No	No	No	No