



GENZIANA SUPERIORE

Lazio, Italy

Colazingari Liquori

www.colazingariliquori.it

Method & Production

Gentian root is infused with alcohol and sugar in tank for at least 24 hours. Then the infusion is double-filtered and bottled before it's ready for release.

Tasting Notes

For those who love a discrete, balanced bitter, a beautiful infusion of gentian root. Clear light brown in colour. Sweet, bitter and persistent.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------------------|--------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Spirits & Liqueurs | | | | | | | | | | |
| CZ003 | Genziana Superiore | Glera: % | NV | 30.0% | Stopper | 6x0.70lt | No | No | No | No |