

LIQUORE DI CHINOTTO

Piedmont, Italy

Antica Distilleria Quaglia

www.distilleriaquaglia.it

Method & Production

The Chinotto liqueur is part of the Vintage Line from Quaglia. It is an absolutely delicious, but particular liqueur produced from the infusion of chinotto; a certain species of bittersweet orange which grows on plants similar to myrtle. The chinottos in this liqueur are always fresh, handpicked and washed by hand as soon as they're gathered. In order to obtain the sugar and intense aromas of the fruit, it is infused in alcohol for over two months. Once all the aromas and flavours have been extracted, the fruit is pressed and the remaining alcohol infusion is then matured in neutral containers for over six months.

Tasting Notes

The resulting liqueur is a fiery, dark amber whose intense, enveloping aromas of citrus and spice are extremely warming and comforting. Elegant and flavoursome on the palate, this is a liqueur of finesse, composure and vibrancy with an opulent aftertaste of vanilla, rhubarb, dandelion and orange blossom. The bitterness is in perfect balance with the fruity, sweet core, making it an ideal ingredient for original cocktails, but it's also great to drink on its own over ice.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
DQ0005	Liquore di Chinotto		NV	35.0%	Stopper	6x0.70lt	No	No	No	No