

LIQUORE DI CILIEGIA (CHERRY LIQUEUR)

Piedmont, Italy

Antica Distilleria Quaglia

www.distilleriaquaglia.it

Method & Production

Using an original recipe dating back to the 1800's. The cherries for this liquor are locally sourced from the Turin Hills of Piedmont and picked when they are at optimal ripeness. Distilleria Quaglia use both local white and red cherries and infuse these with Alcohol for a three month period. After the first infusion they are infused again with a mixture of spices and sugar syrup, this creates the finished product.

Tasting Notes

Sophisticated and soft on the palate, with the intense fruity, floral notes of the Piedmont cherries and spices.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
DQ0049	Liquore di Ciliegia (Cherry Liqueur)	Glera: %	NV	25.0%	Stopper	1x0.70lt	No	No	No	No