

ITALIAN ESPRESSO COFFEE LIQUEUR NINEBAR

Piedmont, Italy

Antica Distilleria Quaglia

www.distilleriaquaglia.it

Method & Production

This liqueur is made with handmade espresso, single origin 100% Arabica from Brazil, toasted over low heat using only birch wood. Santos variety coffee from the Cerrado Mineiro region (Brazil), grown on volcanic soil at an altitude of 850 – 1000 m. above sea level. Combined with aged brandy.

Tasting Notes

Strong notes of chocolate, caramel and toasted hazelnuts. An elegant liqueur, characterized by notes of freshly roasted coffee, cocoa, vanilla and caramel. Velvety palate and a persistent bitter finish.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
DQ0063	Italian Espresso Coffee Liqueur Ninebar		NV	20.0%	Stopper	6x0.70lt	No	No	No	No