



LIQUORE DI RABARBARO (RHUBARB LIQUEUR)

Piemonte, Italy

Antica Distilleria Quaglia

www.distilleriaquaglia.it

Method & Production

Liquore di Rabarbaro is made by the infusion of fresh rhubarb and alcohol for sixty days or more. They then introduce citrus peel and vanilla to the infusion to create this elegant liqueur.

Tasting Notes

Delicate, warm and elegant, rich in aromatic nuances typical of the plant. This liqueur lends itself well to the preparation of original cocktails.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
DQ050	Liquore di Rabarbaro (Rhubarb Liqueur)	Glera: %	NV	20.0%	Stopper	1x0.70lt	No	No	No	No