LIQUORE DI ASSENZIO BIANCO (ABSINTHE LIQUEUR)

Piedmont, Italy

Antica Distilleria Quaglia

www.distilleriaquaglia.it

Method & Production

Absinthe (Absinthe) is a high alcohol distillate with an intense anise aroma created by the use of herbs such as wormwood leaves, from which it takes its name (Artemisia absinthium). This Absinthe is produced through maceration, followed by direct distillation of all the ingredients, including fennel seeds, hyssop, lemon balm, Roman wormwood, angelica, mint, chamomile and coriander.

Tasting Notes

On the nose this colorful absinthe offers precise notes of green anise in abundance. Floral and medicinal notes provide a unique and delightful layer to the intensity of the anise. On the palate, the absinthe is very powerful and has an wonderful savory complexity. It immediately takes over with strength and elegance, showing off some intense aromas of green anise, angelica and zedoary enclosed in a harmonious symphony of flowers and spices.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Spirits & Liqueurs										
DQ0007	Liquore di Assenzio Bianco (Absinthe Liqueur)		NV	72.0%	Stopper	6x0.70lt	No	No	No	No