



## LIQUORE DI DOPPIO-KARVI (KUMMEL LIQUEUR)

Piemonte, Italy

Antica Distilleria Quaglia

[www.distilleriaquaglia.it](http://www.distilleriaquaglia.it)

### Method & Production

Classic sweet liqueur made from *Carum carvi* (cumin). Cumin has always been used to enhance the flavor of dishes and sauces, and also as a healing elixir, whose properties gave relief to intestinal problems or even to seasickness. Some legends say cumin would even be able to protect from the 'evil eye', by giving freedom to eternal love. This liqueur is obtained by natural infusion of cumin seeds with the addition of essential oil of caraway seeds. The seeds are crushed and pressed from their skins, followed by a separation of the essential oils which are then added to alcohol for infusion. This infusion is then added to a prepared base of water and sugar before being bottled.

### Tasting Notes

The Doppio Carvi liqueur offers an amazing roundness, and is characterized by the distinctive aroma of cumin, which is poised, fresh and vibrant, thanks to its excellent balance with sugar and other spices.

Code	Label name	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Spirits &amp; Liqueurs</b>									
DQ031	Liquore di Doppio-Karvi (Kummel Liqueur)	NV	40.0%	Stopper	6X0.70lt	No	No	No	No