

MONTANARO

DISTILLERIA FONDATA NEL 1885

03 LE BOTANICHE

IT IS OBTAINED FROM THE MACERATION OF DRIED CHAMOMILE FLOWERS IN MONTANARO GRAPPA.

It has bright yellow straw colour and an intense aroma that is typical of fresh chamomile flowers; enriched by light citrus notes in the background. On the palate it is soft and embracing with an intense, lingering taste of concentrated floral and spicy notes.



common name: Chamomile
scientific name: *Matricaria Chamomilla*
family: Asteraceae



CHAMOMILE LIQUEUR

GRAPPA BASED

% 32°

50 cl

