

# Pistacchio

## BACKGROUND

Artistry, energy and ingenuity abound in this enticing Gianduia Chocolate and grappa-based liqueur from entrepreneur Sandro Bottega and his family. Gianduia Bottega is produced at the Bottega family facilities near Venice in northeast Italy's Veneto region – the birthplace of grappa. In addition to grappa and glassware, this energetic family's ventures include production of wines and sparkling wines, wine accessories, mineral water, olive oil and organic foods. Produced from the infusion of Alexander Grappa and Gianduia Chocolate. The addition of the best quality grappa from the Bottega family distillery in the Veneto region makes it a liqueur that is as smooth and unctuous as it is fragrant. Bouquet Aromas of hazelnut and chocolate. Tasting notes on the palate Gianduia is velvety, smooth and deliciously creamy.

## AGING

Pistacchio delicately harvested and traditionally roasted to culminate flavor. After creating the pistachio paste it is combined with alcohol, and then finished with white varietal grappa. The pistachio spirit is combined with a lactose-free cream allowing for an elegant long finish.

## TASTING NOTES

Intense aroma of pistachio with a delicate hint of almond. Soft, round, delicate and intriguing, it caresses the palate with its strong and original pistachio taste. Lactose free.



# BOTTEGA

## ORIGIN

Veneto, Italy

## SIZES

700ml

## TECHNICAL DETAILS

ABV: 17%, Closure: Cork

