

GRAPPA AND DIGESTIVES

All prices include 24% VAT.

GRAPPA AND DIGESTIVES

GRAPPA NONINO BIANCO (since 1897) **Euro 42**

(glass) **Euro 6**

Fine, soft and elegant with hints of golden apple and fresh bread crust.

(100% Chardonnay) 41% vol.

FRIULI / UDINE

FERNET BRANCA (since 1845) **Euro 32**

(glass) **Euro 6**

Colors, perfumes, flavors and... powers!

Fernet-Branca's recipe is a special journey through the 27 herbs, roots and spices of its special secret and inimitable formula.

(mix of herbs, roots, spices) 39% vol.

LOMBARDIA / MILANO

SAMBUCA MOLINARI (since 1945) **Euro 31**

(glass) **Euro 6**

A liqueur with an unmistakable taste, based on star anise, whose recipe is still secret today.

(mix of star anise, essential oils, fennel, flowers) 42% vol.

LAZIO / CIVITAVECCHIA

GRAPPA AND DIGESTIVES

LIMONCELLO BIO GRAN GOURMET - WALCHER

Euro 32

(since 1966)

(glass) **Euro 6**

The best organic lemons from the Catania area form the heart of this colorless organic limoncello, characterized by the high content of fresh lemon juice. It amazes with its unmistakable aromatic intensity and its juicy freshness which makes it a particular limoncello and truly one of a kind.

(pure alcohol, sugar, fresh lemon juice) 25% vol.

ALTO ADIGE / APPIANO SULLA STRADA DEL VINO (BOLZANO)

LIMONCELLO DI CAPRI "100% NATURALE"

Euro 42

(since 1988)

(glass) **Euro 6**

Still today produced with an artisanal method respecting the traditions and flavors of the island of Capri, according to Vincenza Canale's original recipe which has remained intact to this day.

Produced only and exclusively with Sorrento I.G.P. lemon peels.

(Protected Geographical Indication), rich in those fragrant essential oils that give body and aroma to the product.

(pure alcohol, sugar, fresh lemon juice) 30% vol.

CAMPANIA / CAPRI