



Anisetta Rosati Classica

Technical Product Sheet



City / Region: Ascoli Piceno - Marche - Italy.

Alcohol content: 28% Vol.

Distillation method: distillation in bain-marie discontinuous alembic still and slow evaporation; the main botany is the Seed of Green Anise of Castignano (Pimpinella Anisum L.) **Slow Food Presidium.**

Serving temperature: 10 ° -15 ° C.

Recommended glass: ballon or tulip goblet.

How to serve it: in purity or "on the rocks", both with three arabic coffee beans and two drops of lime or alternatively with four "tears" drops of pure cream of an excellent espresso coffee.

Visual analysis: bright, crystalline, transparent and clear color.

Olfactory analysis: intense, aromatic, decisive and pleasant aroma with citrus notes.

Tasting analysis: a soft and rich flavor with hints of green anise, citrus, rosemary, licorice, fennel and other Mediterranean spices.

Available format: 75 cl bottle.

Packaging: 1 bottle rigid cardboard case.

Curiosity: the label logo was created by the famous Emilian painter Augusto Mussini at the beginning of the last century. Among the many admirers we can count the Real Casa of Savoia and S.S. Pope Leone XIII.