



# Anisetta Rosati Superfine

## Technical Product Sheet



**City / Region:** Ascoli Piceno - Marche - Italy.

**Alcohol content:** 32% 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**, with subsequent cold infusion of pure Saffron Piceno pistils.

**Serving temperature:** 10 ° -15 ° C.

**Recommended glass:** ballon or tulip goblet.

**How to serve it:** in purity or "on the rocks". Ideal as a digestive or after a meal.

**Visual analysis:** bright color tending to a golden yellow.

**Olfactory analysis:** intense, aromatic, decisive and pleasing aroma with a delicate note of saffron.

**Tasting analysis:** full and soft taste rich in aroma with intense hints of green anise, saffron, chamomile, licorice, honey and Mediterranean spices.

**Available format:** 50 cl bottle.

**Packaging:** 1 bottle silk-screened fir wood 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.

