



Anisetta Rosati Selection Fumoir

Technical Product Sheet



City / Region: Ascoli Piceno - Marche - Italy.

Alcoholic content: 38% 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.**

Aging: 6 months in French oak barrels "Quercus Petraea" (225 liters) from the high "Allier forests".

Serving temperature: 12 ° -18 ° C.

Recommended glass: balloon or tulip glass.

How to serve it: in purity or with an ice cube. Ideal as a digestive or after a meal accompanied by high quality dark chocolate and cigar.

Visual analysis: slightly amber and bright color.

Olfactory analysis: intense, aromatic, decisive and pleasant perfume, with spicy notes and hints of tobacco and leather.

Taste analysis: decidedly dry taste and rich in aroma with intense initial hints of green anise, wild fennel and juniper; warm, smoky and slightly savory final notes with hints of nutmeg, morello cherry, white pepper and Mediterranean spices

Available format: 50 cl bottle.

Packaging: 1 bottle silk-screened fir wood case.

Curiosity: the logo on the label was created by the famous Emilian painter Augusto Mussini at the beginning of the last century. Among the many estimators we can announce the Royal House of Savoy and S.S.Papa Leone Leone XIII.

