



Anisetta Rosati Riserva Leone XIII

Technical Product Sheet



City / Region: Ascoli Piceno - Marche - Italy.

Alcohol content: 35% 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: 24 months in French oak barrels "Quercus Petraea" (225 liters) from the high "Forests of the Allier".

Serving temperature: 12 ° -18 ° C.

Recommended glass: ballon or tulip goblet.

How to serve it: in purity or with an ice cube. Ideal as a digestive or at the end of a meal accompanied by dark chocolate.

Visual analysis: amber and bright color.

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

Tasting analysis: a soft and rich flavor with hints of vanilla, licorice, morello cherry, white pepper and Mediterranean spices.

Available format: 50 cl bottle.

Packaging: 1 bottle of 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.

