

PLAMB

FIVE CITRUS LIQUEUR - QUINTESSENCE

TECHNICAL SHEET

Name: PLAMB

Year of Production: 2024

Alcohol Content: 35% Vol.

Bottle Size: 70 cl

Type of Liqueur: sweet, based on citrus peels infused in alcohol.

Processing: cold infusion in stainless steel tanks.

Color: intense yellow, clear.

Aroma: medium intensity, persistent citrus notes.

Taste: clean, balanced, citrusy. Finish with a slight bitter persistence.

It fills the palate with citrus flavors; the alcohol strength is subtle, with a minimal salty note appearing a few minutes after the first sip.

Raw Materials: grain alcohol; peels of grapefruit, lemon, orange, tangerine, bergamot; white sugar; natural water.

Serving Temperature:

8 - 12 degrees Celsius

Tasting Tips:

excellent as a neat tonic after a meal. It is enhanced when mixed into long drinks, with tonic water, or as an accompaniment in classic cocktails like daiquiris, margaritas, and tiki-style drinks.

Awards and Recognitions:

Two Stars Superior Taste Award 2023 - International Taste Institute, Bruxelles

One Star Superior Taste Award 2021 - International Taste Institute, Bruxelles

Spirito Autoctono 2023, Italian Spirits Guide, Touring Club Italiano

Silver Medal - San Francisco World Spirits Competition 2021

Silver Medal - New York World Spirits Competition 2021

