

LIQUEUR CILIEGIE

in a Prosecco grappa

Sweet Vignola cherries grown in the Valle del Ciliegio near Modena rest for 5 months in Prosecco grappa, resulting in a spirit of extreme rarity that is utterly irresistible, thanks to the fragrant notes of cherry that it releases, in a truly unique marriage of fruit and spirit.

The palate offers crisp, vibrant fruit that segues into essence of cherry, which in turn evolves into a stylish, classically-grappa finish.

Enjoy it chilled along with fresh cherries and their liqueur, or with vanilla or fior di latte gelato. Ciliegie comes in its own distinctive bottle-shaped glass container.

DESCRIPTION

Category: Vignola cherries in a Prosecco grappa

Preparation: Vignola cherries from the Valle del Ciliegio near Modena infused for 5 months in Prosecco grappa at 60% alcohol

Alcohol: Ca. 25% following the osmosis between liqueur and fruit

Recommended glass: Coupe, if the liqueur is enjoyed by itself

Serving temperature: Around 10°C, to enhance the crispness of the cherries

SERVING SUGGESTIONS

The cherries are delicious served in their liqueur at the end of a meal or as a tasty mid-afternoon snack; truly outstanding with vanilla or fiordilatte gelato, or as an original touch to fresh-fruit cups or fruit-based desserts.

PACKAGING

Individual cardboard box or in the Cassetta Noce, Opere d'Autore, Metodo Da Ponte, or Don Giovanni gift boxes.



ANDREA DA PONTE
DISTILLATORI PER VOCAZIONE DAL
1892
CONEGLIANO VENETO

EAN 70cl BOTTLE



8 002266 000031

EAN 6-BOTTLE CASE



8 002266 060066

QR Code



 Our grappas are produced with renewable energy sources and with full respect for the environment.