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GENZIANA ZACCAGNINI

Type

Gentian craft liqueur

Area of production

L'Aquila

Vine training system

Cultivated roots

Type of soil

High mountains

Harvesting period

Autumn

Infusion

The roots are infused with alcohol for 40 days.

Ageing and maturing

Once the infusion is complete, the alcoholic brew is combined with the sugar-water syrup.

Tasting notes

Color: Bright amber.

Aroma: Intense and characteristic scent of gentian root.

Taste: Pleasantly bitter.

Lifespan in the bottle

On sale on average 30 days after production.

Given its characteristics, it can be aged in the bottle for 4/5 years.

Storage instructions

Store in a cool, dry place and do not expose to light

Transport instructions

Room temperature

Alcohol content 25% vol

Serving temperature 3-20°C



ZACCAGNINI

LIQUEURS