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Melon Cream - cl 50

Crema Bottega is the result of research and careful selection of raw materials, the Italian confectionery tradition and our company's decades of liquor experience. Crema di Meloncino is a creamy liqueur with the pleasant aroma of ripe melons, whose sweetness and moderate alcohol content make it a pleasant after-dinner drink either on its own or with ice cream.

Production Area: Veneto, Italy

Characteristics:

The melons, exclusively of Italian origin, are harvested when ripe and then macerated in water and alcohol for a few days. Distillation produces an absolutely natural mixture rich in the typical aromas of this fragrant fruit. Mixing it with a sweet cream made exclusively from Alpine milk gives it a pleasantly soft consistency that caresses the palate and enhances the typical, intense flavour of the raw material. The addition of grappa gives Crema di Meloncino Bottega a particular aromaticity that makes it unmistakable.

Organoleptic Characteristics:

Color and Appearance: Pastel orange.

Bouquet: Intense hints of ripe melon combine perfectly with the delicate fragrance of milk and cream.

Taste: Soft, velvety and intriguing, it has an intense melon flavour enhanced by the smoothness of milk.

Chemical Characteristics:

ABV: 15%

Serving Temperature:

Serving Suggestions: Thanks to its moderate alcohol content, it is ideal to sweeten the palate when served cold, especially at the end of a meal. It is a tasty ingredient for the preparation of fruity cocktails and is perfect to decorate and complete panna cotta and ice cream in Fiordilatte or yoghurt flavours. Also to be tried in addition to a melon and white melon fruit salad.

Enjoy it within: 30 months.

Recommended Glass: Tumbler

