

IMPERIUM

Origin: *Italy - Catanzaro*

Name: *Imperium*

Recipe: *Herbal Liqueur*

Productive Method: *alcoholic maceration in 55 days, natural decanting of the infusion, final filtration of the liquer.*

Alcoholic Grade: *35°*

Botanics used: *33 of which stands out, bitter orange, roman vabsinthe fennel, green aneseed, star aneseed, china, saffron, liquice and rubarb.*

Color: *Clight chestnut with delicate shades of mahogany inside.*

Smell: *ibntense bouquet with strong floral shades below the presence of green aneseed and liquice;*

Taste: *involving and well balanced the spices, roots and plants pleasantly reconsible in a bitter sweet mix velvet, silky and intense.*

Formats available: *500 ml - 1000 ml*

Service: *Fridge 4°*

