

## AROMATICA – TRAVARICA

A traditional alcoholic beverage obtained by macerating 10 local wild herbs, including juniper (*Juniperus communis* L.) and fennel (*Foeniculum vulgare* Mill.), in absolutely pure Istrian grappa.

This peculiar variety of liqueur, according to the official classification, is considered one of the special brandies. The basis of its composition is pure grappa where the various aromatic

plants are macerated, and of which roots, stems with leaves and the inflorescences themselves are used, all according to an old family recipe handed down through generations.



<i>Ingredients</i>	Softened water, redistilled grappa, macerated wild herbs
<i>Alcohol</i>	39,5 % vol.
<i>Sugar content classification</i>	dry
<i>Maturation/Finishing</i>	5days cold stabilization,60days in stainless steel
<i>Colour</i>	Golden yellow with greenish reflections
<i>Scent</i>	Herbal, typical of Mediterranean vegetation
<i>Taste</i>	Strong herbaceous flavour where hints of fennel and juniper dominate
<i>Microbiological characteristics</i>	The product contains alcohol and as such is not a substrate for microbiological contamination
<i>Expiry date</i>	unlimited
<i>Type &amp; transport packaging</i>	5-ply carton for 6 bottles
<i>Declarations &amp; allergens</i>	It does not contain allergens as foreseen by EU legislation. Not intended for children, pregnant women and people for whom alcohol can have adverse health effects.
<i>Serving recommendation</i>	Chilled to 6-8°C or with ice
<i>Packaging</i>	0,2l; 0,5l, 0,7l, 1 l

Keep in a dry and dark place, away from sources of heat and direct sunlight.

TO BE CONSUMED RESPONSIBLY