

PAOLINA

LIQUORE DI LIQUIRIZIA



Heady, warm aromas of black molasses and of course, licorice, are the primary notes on the nose and palate. Rich and mouth-coating, with a peppery kick and a lasting finish.

Category: Liqueur

Area of Production: Campania, Italy

Ingredients: Mountain spring water, beet sugar, alcohol, Calabrian licorice

Alcohol Content: 26%

Distillation: Licorice root is infused in hot water which then evaporates, leaving a paste to be pressed into loaves. The loaves are then dissolved in the water and beet sugar and added to the alcohol

Filtration: Yes

Aging: Infusion rests for several weeks before filtration and bottling