



## “Rucolino” Amaro alla Rucola



<b>Ingredients:</b>	Arugula leaves along with citrus peel, herbs, and roots
<b>Region:</b>	Campania
<b>Vineyard Location:</b>	From Ischia and the Pontine archipelago, Villa Spadara estate, between Lacco Ameno and Forio d’Ischia
<b>Pomace:</b>	The leaves along with citrus peel, herbs, and roots are infused in alcohol where they macerate for 40 days. The liquid is then filtered and mixed with water and sugar in stainless steel tanks with a motorized mixer.
<b>Aging Process:</b>	The liqueur ages for 40 days in the stainless steel tanks before bottling.
<b>Alcohol Content:</b>	30.0%
<b>Tasting Notes:</b>	Amber, with dark orange hues, the liqueur recalls notes of citrus fruit, cedar, and subtle caramel. Lively on the palate and with a pleasingly bitter aftertaste.
<b>Cellaring:</b>	Up to 5 years
<b>Closure:</b>	Synthetic Cork