

FRANTOIO GHIGLIONE & C. SAS
Via Ciancergo,25 18020 Dolcedo -Imperia-

TECHNICAL SHEET	
PRODUCT IDENTIFICATION:	***LIQUOR BASANOTTO***
PRODUCTION AREA:	Liguria
RAW MATERIALS:	Wheat alcohol *, cane sugar *, lemon peel *, Ligurian PDO basil, chinotto peel from Savona Slow Food Presidium, Natural extracts of: sage *, mint *, cinnamon *, black pepper *, Fonti Bauda Calizzano water. * From Organic Agriculture Reg. EC 834/07 and EC 889/08.
PRODUCTION METHOD:	Cold maceration. Aging in stainless steel.
DESCRIPTION:	Artisan liqueur based on officinal herbs and natural extracts.

PRODUCT FEATURES	
PRODUCTIVE PROCESS:	The alcoholic base used is organic wheat ethyl alcohol obtained from the enzymatic transformation and subsequent fermentation of soft wheat starch. According to the traditional method of liqueurs, officinal herbs and natural extracts macerate in a hydro-alcoholic base composed of alcohol and spring water. At the end of the extraction and decanting cycle, the components are mixed with a solution of spring water and cane sugar. The refinement in stainless steel tanks and filtration before bottling concludes the process.
CHARACTERISTICS:	Amber yellow color, transparent, bright.
PERFUME:	The citrus scents of lemon and chinotto are complemented by the herbaceous notes of basil and sage. Mint gives a pleasant freshness.
FLAVOR:	When tasted it maintains an excellent taste olfactory correspondence between citrus fruits and medicinal herbs, on the palate it is delicate and soft with a slightly spicy finish.
USAGE:	Smooth as a digestive at the end of a meal, ideal for cocktails.
ALCOHOLIC TITLE:	25% vol.
Nutritional values – Chimical composition (Values for 100 gr of produc)	Energy 238 Kcal Water 64,90 g Carbohydrates 28,10 g Soluble sugars 14,6 g Fats 0 Alcohol (g) 20,39 g Sodium Traces