



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.	
LOGISTIC DATA		
PRIMARY PACKAGING	Glass bottle	lt.70 cl – weight: Kg. 1,22
WEIGHT AND SIZE BOX OF 6 BOTTLES	Kg.7,60 – h.25,5- lenght 25,5, depth 17,5	
PACKAGING FEATURES	Packaging type Pieces per carton	Cardboard 6
PALLET FEATURES:	Pallet type Packs per layer	Euro cm.80x120 4 x 20 cartoni each layer
	Number of cartons	80