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### Caramel Cream - cl 50

Bottega Creams, soft and velvety on the palate, are made special by a unique taste. Quality and accurate selection of ingredients, Italian pastry tradition and the long-standing experience of our company meet to create an exceptional product. Caramel Bottega is a creamy liqueur, pleasantly sweet and with a moderate alcohol content, characterized by an intense aroma of caramel.

**Production Area:** Veneto, Italy

**Characteristics:**

“Dulce de leche”, also known as “milk jam”, is a typical South-American cream prepared with milk and sugar. According to the legend, it was created by mistake in Argentina, in the 19th century, when a cook left a pan with milk and sugar on the stove. The same ingredients, with different proportions and cooking times, are used to produce toffee, a British type of candy. Dulce de leche and toffee are both characterized by a typical aromaticity, softness and creaminess. These are also the main traits of our Caramel, created with ingredients carefully selected to reproduce the aromas of the traditional sweets which inspired it.

**Organoleptic Characteristics:**

**Color and Appearance:** Light brown.

**Bouquet:** Intense aroma of cooked milk, typical of toffee.

**Taste:** Soft, sweet, intense and appealing, it caresses the palate with a strong taste, recalling its bouquet.

**Chemical Characteristics:**

**ABV:** 17%

**Serving Temperature:** 3° C

**Serving Suggestions:** Thanks to its moderate alcohol content, it is particularly suited for sweetening the palate. Best served cold, it is perfect not only after meals, but also at any time of the day. It is used as an ingredient in cocktails and, thanks to its touch of alcohol, it is ideal with panna cotta, biscuits or ice creams.

**Enjoy it within:** 30 months.



**Recommended Glass:** Tumbler.

