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Chocolate liqueur

Bottega liqueurs are the result of the long-standing experience of our company, combined with the quality and accurate selection of ingredients. Cocoa is the basis of Nero Bottega, a product with an elegant and fascinating packaging.

Production Area: Veneto

Characteristics:

Cocoa comes from a plant whose botanical name is "Theobroma", or "food of the gods", and is the main ingredient of this exquisite liqueur. The union of cocoa with an alcohol solution creates a product recalling the inebriating sensations of dark chocolate. Thanks to its mixing technique, it is creamy and smooth, conquering even the most refined palates. With a final touch of grappa, Nero Bottega gains a particular aromaticity, making it unique and unmistakable.

Organoleptic Characteristics:

Color and Appearance: Chocolate brown.

Bouquet: Intense aroma of chocolate with hints of bitter cocoa in the finish.

Taste: Soft, rich, intriguing and appealing, its aromaticity is perfectly balanced with olfactory notes.

Chemical Characteristics:

ABV: 15%

Lactose-free: No milk is contained in this liqueur, which can therefore be enjoyed if intolerant to milk proteins or lactose.

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, is ideal with panna cotta, biscuits, cakes or ice creams.

Enjoy it within: 30 months.

Recommended Glass: Tumbler.

Sizes Available: 50 cl; 100 cl.

Awards

Silver Medal - The Global Liqueur Masters - UK (2017)

Bronze Award - International Wine & Spirit Competition - UK (2012)

