

Fragolino

Region: Campania

Ingredients: Water, local wild strawberry, pure alcohol, sugar, and natural flavoring and aromas.

Area: Family-owned hillside fields of organic strawberry growers from the designated Amalfi and Sorrento coast.

Total Production: 500 cases.

Process: Fragolino is made with the traditional wild strawberries from the Amalfi & Sorrento area, grain alcohol and sugar. After a period of emulsification, a final refining and addition of real wild strawberries are added before bottling and release resulting in a balanced liqueur. Any sediment is due to being a natural product without added dyes or flavorings and never made from a powder.

Alcohol Content: 32%.

Color: Ruby red color.

Bouquet: Red fruit tones with currant and red raspberry shining thru.

Tasting Notes: Rich strawberry rhubarb and bright red currant with a slight tartness in the finish. Always store in the refrigerator so it's ready to be used.

Food Pairing: A natural liqueur prepared without preservatives or additives. It is delicious on its own or in a variety of cocktails. It's delicious with desserts including ice cream, cakes and/or puddings. Great any time by shaking and serving cold in a liqueur glass without ice.

Ageing: 1-3 years and store in freezer.

Serving Temp: 40°F (4.5°C)

UPC: 00029600

