

Crema di Fragole



Region: Campania

Ingredients: Water, cream, 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: 900 cases.

Process: Crema di Fragole is made with the traditional wild strawberries from the Amalfi & Sorrento area, fresh cream, grain alcohol and sugar. After a period of emulsification, a final refining takes place before bottling and release. Any sediment is due to being a natural product without added dyes or flavorings and is never made from a powder.

Alcohol Content: 17%.

Color: Creamy pink color.

Bouquet: Soft red fruit tones with a nice balanced and creamy finish.

Tasting Notes: Rich strawberry and bright red currant with layers of luscious sweet cream. 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 cocktails including eggnog or other recipes that call for a cream based natural ingredient. 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 or 6 months in refrigerator after opening.

Serving Temp: 40°F (4.5°C)

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