

Crema di Pistacchio

DISTILLATORI
RUSSO
1899



Region: Campania

Ingredients: Water, cream, toasted pistachio infusion, pure alcohol, sugar, milk proteins, glucose syrup, natural flavoring and aromas.

Area: Family-owned hillside pistachios from the Sicilian coast.

Total Production: 1500 cases.

Process: Pistachio Cream is a traditionally made liqueur by crushing pistachios from Sicily (famous for its' pistachios) into a paste then adding water, sugar, traditional Italian cream and pure alcohol. The result is a balanced liqueur of only 17%. A final refining takes place before bottling and release resulting in a balanced liqueur.

Alcohol Content: 17%.

Color: Naturally colored green pistachio.

Bouquet: Warm cream with balanced nuttiness and nutmeg notes.

Tasting Notes: Warm toasted pistachio layers with a nice balance of luscious sweet cream and almond finish. Always store in the refrigerator so it's ready to be used.

Food Pairing: This Pistachio Cream is a natural liqueur prepared without preservatives or additives. It is delicious as a dessert and can be used in the preparation of cocktails-Pistachio martini, Green Russian and Rum and Russo Pistacchio eggnog. Very pleasant on ice-cream, sorbetto, in espresso and cappuccino drinks, cakes and/or puddings. Great as an aperitif or enjoy at 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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