

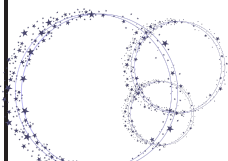
Nocino



- Made with water, sugar, pure alcohol, green walnut husk infusion and a secret family recipe of herbs and spices.
 - Family-owned hillside organic walnuts from the Amalfi and Sorrento coast.
 - Total Production: 1500 cases.
 - Warm baking spices with cloves and cinnamon notes.
 - Try it iced as an after-dinner "digestivo", with espresso or cappuccino, or as a high end red vermouth substitute in cocktails.
- Also a great ingredient for cooking.
- Ageing: 2-4 years. Store in freezer.

ANGELINI
SELECTION
www.angeliniwine.com

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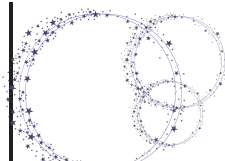
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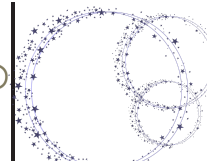
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