

SAMBUCA 'DIANISE'

NV | Liqueurs & Spirits



The delicate aroma of aniseed, together with an intelligent blend of sugar and alcohol comes immediately evident, can easily be served as an aperitiv or a after dinner mouth wash.

Vinification:

Part of the Berta family history that originates from an old recipe from Paolo Berta. Amaro di Erbe di Berta is a blend of hydrated alcohol, sugar, an infusion of different herbs, aromatic roots and naturally flavouring that are distilled all together.

Grape Varieties: N/A



Italy, Piedmont

Berta Distillerie

8033028700548

Classification: Sambuca | **ABV:** 40% | **Closure:** Synthetic Cork