

BEPI TOSOLINI

MASTRO DISTILLATORE IN UDINE

HANDCRAFTED & FAMILY-OWNED

SINCE 1943

SALIZA

AMARETTO VENEZIANO

This amaretto takes its name from the salizada or saliza pignatter, where there is an arc set with a red heart-shaped stone: legend has it that couples meeting here will love each other forever. Produced following the traditional and artisanal recipe using real almonds as a distillate and grappa as the base alcohol. A few drops of aged brandy for richer aroma and taste.

SELLING POINTS

- All natural - no artificial aromas, preservatives or coloring
- Infused and distilled with real Italian almonds
- Beautiful, elegant packaging with engraved cork stopper
- Delicious served chilled or in a mixed cocktail

