



Il Ratafià di Nonna Erminia

“Il Ratafià di Nonna Erminia” is a valuable liqueur made from an ancient and jealously guarded family recipe.

Its realization involves the infusion of twelve aromatic herbs, together with cherry and black cherry leaves, in alcohol and Taurasi wine for a period of time that goes from six months to a year; the final product, well amalgamated, is destined for a further two year aging in cherry barriques.

Traditionally tasted at the end of the meal, in combination with classic desserts, it is also indicated as a meditation liqueur, as it evokes the inscription of Horace engraved on the precious bottle: *“Do not worry too much if people is worried for some reason: enjoy the gifts of this moment and forget the strict commitments”*.

Compositon: Taurasi wine (aged in barriques for six years); different leaves of cherry and black cherry; twelve aromatic herbs; alcohol; sugar.

Organoleptic characteristics: garnet red color, thick and consistent in the glass; at the nose it releases a wide range of aromas, which recall red macerated fruits, officinal herbs, spices and varietal aromas of the Aglianico grape. Sweet without being cloying, on the palate it is enchanting, very peculiar and very persistent.

Recommended pairings: extra dark chocolate, candied citrus peel, classic artisan panettone, almond nougat.

Service temperature: room temperature or 10°/12°C.

Alcohol level: 36%.

Size: 50 cl

“Il Ratafià di Nonna Erminia” is an artisanal product and its realization completely excludes the addition of preservatives, colorings and artificial flavors.