

# BIANCHI

CANTINE DAL 1950



## AMARO SEGESTA

An unmistakable and unique blend obtained from the maceration in alcohol of more than twenty officinal herbs and local essences according to a jealously guarded recipe for more than 50 years. It is recommended frozen or cold with ice, at the end of a meal as a digestive or as a pleasant drink at any time of the day. Discover our videos dedicated to the Segesta Mixologist to discover a new and different world of consuming Amaro.

**Production factory:** Marsala

**Raw material:** alcohol, flavorings, sugar

**Production process:** Cold infusion of ingredients.

**Appearance:** bright with brown tones

**Aromatic profile:** enveloping with notes of roasted coffee and bitter orange.

**Taste:** intense and decisive, with aromas of fruity notes and spices.

**Alcohol content:** 35% vol.

**Serving temperature:** 18 degrees. It can be enjoyed both with and without an ice cube.



10 cl  
20 cl  
50 cl  
70 cl  
100 cl  
300 cl

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Liquor