

Molise

A land to discover

*“From the arid lands of Molise,
where the temperature ranges temper
plants,
the air is clean,
The waters are clear,
We search and select
the best aromatic and medicinal herbs.
We adopt a handicraft production,
placing emphasis on ancient and new
recipes”*

Saporicentroitalia



ROOT 13



13 HERBS DIGESTIVE BITTER LIQUOR

It releases fresh and aromatic essences of herbs on the palate with a bitter aftertaste and balsamic effect. Good after meals, tasted fresh or frozen. It is to try with gianduja chocolate.

Produced mainly with herbs gathered in pristine areas of Molise

Ingredients - liquor: water, alcohol, sugar, taken from 13 herbs. — 50 cl - 32% Vol.

PRUNELLA Elisir



A tonic and an antidepressant, to taste fresh. Made with an exclusive recipe: berries of Prunus spinosa Trigno, harvested by hand in pristine areas of Molise, macerated cold for over 6 months and aged in the bottle.

It unleashes pleasant black cherry flavors and tannin on the palate. It goes nicely with chocolate and biscuits made with almonds, hazelnuts, wine and honey

Ingredients- liquor still wine, alcohol, sugar, extract of Prunus spinosa Trigno, natural flavors. 50 cl – 26%Vol.

AMOE'



*Liquor made with wild
fennel picked by hand
in the hinterland of
Molise.*

*It facilitates digestion
and decreases gas colic,
it has a balsamic effect
and it's great frozen
after meals.*

Ingredients - liquor: water,
alcool, sugar, wild fennel
extract. 50 cl – 32% Vol.

ESTRATTO DI PONCIO



Dark liquor, very dense, with a hint of citrus, produced on the original recipe of 1880, handed down from generation to generation.

It can be drunk at any time of the day.

Excellent with all kinds of sweets.

“In Molise it is customary to drink it hot with lemon peel or orange on cold days to warm up a bit. Ladies of high society of the early twentieth century loved to offer it to their guests during their long winter afternoons”.

Ingredients- liquor: water, alcool, sugar, caramel, citrus and spices extract. 70 cl. - 32%Vol.

GRUMEN



Liquor based of
chardonnay wine,
citrus juice,
artichoke extract,
herbs and spices.
It is fresh, spicy,
And it has an aftertaste
bitter,
digestive and aromatic.
Perfect for cocktails,
to drink smooth,
to use in order to make
white sangria,
to bathe
the sponge cake, etc.

Ingredients - liquor: white wine,
water, alcohol, citrus extract, sugar,
herb extract. 50 cl. – 26%Vol.



Saporicentroitalia.com – Campobasso – Italy
e-mail: saporicentroitalia@alice.it