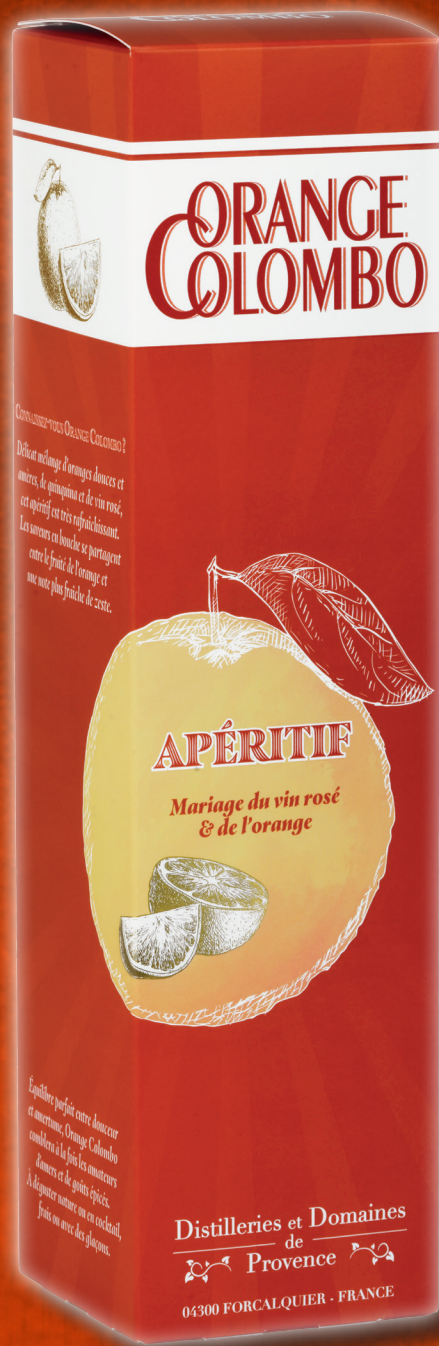




Characteristics

Wine based Apéritif 15% Vol.
Sugar : 110 g/L

Production process

Sweet orange peels and cinchona are macerated separately in alcohol. Bitter orange peels are distilled to obtain distillate. The infusions and distillate are finally mixed with rosé wine and sugar to obtain a sweet and bitter aperitif.



A bright orange colour with light brown reflections.



Fruity and zesty.



A fruity, juicy, orange attack, evolving towards zesty notes, with a final touch of bitterness and a superb aromatic persistence.

Fruity

Fresh

Bitter

Zesty

Top 5 flavours to match

• Lime • Cinnamon
• Cocoa • Ginger • Vanilla •

Serving suggestions



Orange Colombo should be served chilled. It can also be enjoyed topped with tonic or in a cocktail (Spritz, Negroni, Old fashioned...). It pairs well with dark chocolate-based desserts.

STANDARD PRODUCT 75 cl - Ref.342

CASE

Sizes (cms) : 25.5 x 17 x 32

Weight (kg) : 8.7

ITF : 4 337997 332601 7

BOTTLE

Sizes : 31 cms - Ø 8.5

Weight (kg) : 1.39

EAN : 3 37997 332601 9

HS code : 22051010