

Ratafià





TRADITIONAL ABRUZZESE LIQUEUR (Limited Production)

Rating: Not Rated Yet

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Description

This is an important liqueur. Even today in Abruzzo, the "Green Region of Europe", Ratafia is still used for the toast after the ratification of a legal act in front of the notary. It's a really solemn moment! It is obtained by steeping excellent red Montepulciano d'Abruzzo wine and delicious, sour morello cherries together in alcohol. It has a full-bodied and delicate taste.

The product has a pleasant artisanal character and is made from a traditional recipe handed down from generation to generation - preserving the old flavours of good things from yesteryear.

Ratafià "Nonnò" is perfect at the end of a meal.

It is also excellent served with desserts or as a delicate pre-dinner aperitif. It can be poured over fruit salad and used as a cocktail ingredient.

Try it on every occasion - it will surprise **you**.

Ingredients: Red Montepulciano d'Abruzzo wine, sugar, alcohol, grappa, cherry juice, natural flavourings



DRINK CHILLED

BUYING THIS PRODUCT WILL HELP TO KEEP VILLAGE TRADITIONS ALIVE

Produced from a special traditional recipe by Villa S. Maria (CH)

Bottiglia da 70 cl

21% vol.