

Daniele Mansi – Profumi della Costiera Finocchietto

Type: Liquore Provenienza Campania

Alcohol: 30%

Serving Temperature: 4-6° C (40-42° F)

Format: 500 ml

Profumi della Costiera's Finocchietto is an aromatic liqueur with particular digestive properties. Obtained from the maceration of the tops of wild fennel growing on the Amalfi Coast, this fennel liqueur preserves the flavor and the aromas that are released by the leaves and small yellow flowers.



Profumi della Costiera is an artisan company from Ravello. It was founded by Daniele Mansi, together with his brother Nicola and their cousin Nicola in 1993. All products are made by hand with selected ingredients only, and without the addition of coloring or preservatives. Their flagship product is their limoncello. One thousand years ago, Amalfi lemons were already famous for their quality. The "Sfusato Amalfitano" (named because of their tapered shape) is a particular variety of lemon, which is recognized as a Indicazione Geografica Protetta because of its unique qualities, they are wonderfully perfumed, bright yellow and have a thick, porous peel. Also available from Profumi della Costiera are Finocchietto (a fennelbased liqueur) and Liquore di Liquirizia (a licorice liqueur).