



VINITY

WINE COMPANY

Rosati

Anisetta Rosati

Type: Digestif, mixer

Region: Ascoli Piceno – Marche – Italy.

A splendid liqueur thanks to a diligent distillation process that starts with double steaming and slow evaporations, followed by a fine and careful selection of Green Anise of Castignano, *Pimpinella Anisum L.*, universally known as having the finest and delightful perfume.

Tasting Notes

Color: Bright, crystalline, transparent and clear.

Bouquet: Intense, aromatic, decisive and pleasant aroma, with citrus notes.

Taste: Soft taste and rich in aroma with hints of green anise, rosemary, citrus fruits, licorice, fennel and other Mediterranean spices.

Alcohol: 28%.

Serving Temperature: 10-15° C (50-60° F).

Serving Suggestions: Serve neat in a balloon or tulip glass. Try it on the rocks with three *arabica* coffee beans and two drops of lime, or alternatively with four large drops of excellent espresso coffee.

Vineyard Notes

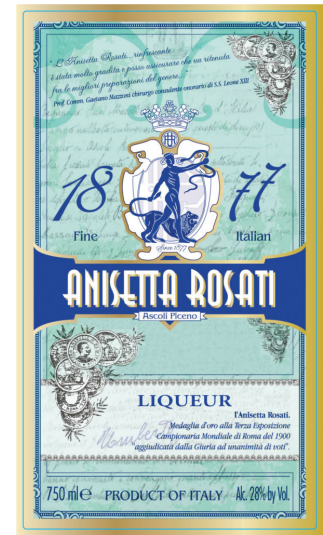
The fruit is grown in sunny, well-drained fertile soils in the Piceno hills between the Adriatic Sea and the mountains. Hand picked by skilled farmers on during the last full moon of summer.

Production Notes

Distillation Method: Distillation in a discontinuous bain-marie still with slow evaporation.

Botanical Components: Castignano Green Anise Seeds (*Pimpinella Anisum L.*) obtained from Slow Food Presidium and Mediterranean spices.

Format: 500 ml bottle.



Anisetta Rosati begins in 1877 when Umberto Rosati purchased the Morganti Pharmacy in Piazza dell'Arengo. He later acquired the Premiata Farmacia Centrale in Ascoli Piceno. Due to its position right in the center of the ancient city of Ascoli it was called Central Pharmacy (a name that still distinguishes it today). Stefano Rosati and Dr. Anna Laura Rosati along with their nephew Dr. Pieralberto Rosati (the fifth generation) still follow in the footsteps of their ancestor. Anisetta Rosati, which originated with an ancient recipe for a digestive, is still made according to the refined method developed by the Farmacia Centrale back at the end of the 19th Century.