



LIQUORE DI RABARBARO (RHUBARB LIQUEUR)

Piemonte, Italy

Antica Distilleria Quaglia

www.distilleriaquaglia.it

Method & Production

Liquore di Rabarbaro is made by the infusion of fresh rhubarb and alcohol for sixty days or more. They then introduce citrus peel and vanilla to the infusion to create this elegant liqueur.

Tasting Notes

Delicate, warm and elegant, rich in aromatic nuances typical of the plant. This liqueur lends itself well to the preparation of original cocktails.

| Code | Label name | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------------------|--|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Spirits & Liqueurs | | | | | | | | | |
| DQ050 | Liquore di Rabarbaro (Rhubarb Liqueur) | NV | 20.0% | Stopper | 1X0.70l | No | No | No | No |