

AGRICANTO - THE VENETIAN LIQUEUR

THE STORY Agricanto was born in 1994 from an intuition of Valentino Paladin: As usual after a sunny summer day spent in the vineyard, there is a need for a pleasant, regenerating and enveloping drink to end the day. Agricanto was born from this idea by expertly mixing Raboso wine, grappa and cherry juice. THE INGREDIENTS RABOSO WINE Raboso's strong character like is difficult to forget. Hints of blackberry, marasca cherry, cinnamon and leather are present in this strong wine. FINE GRAPPA The strong Agricanto is given by the very fine grappa which pleasantly tickles the palate, making every sip unforgettable. RIPE CHERRIES The juice of ripe cherries tempts the palate with its intense aroma and gives Agricanto its velvety taste. AlMOND EXTRACT The bitter-sweet taste of the almond completes the harmony of flavors that distinguish Agricanto. PRECIOUS SPICES Agricanto's precious spices reveal a magical combination, elevating and putting the finishing touches on this flavorful liqueur HOW TO DRINK AS IT IS (ICED) Pure Agricanto is enveloping, playful, intense and perfectly completes the meal perfectly. Our advice is to drink it chilled! Keep it in the freezer at a temperature of -18°. MIXOLOGY Agricanto is ready to accompany you on this journey of flavours, colors and aromas. PATISSERIE Discover the essence of authentic flavor with Agricanto: the secret ingredient that transforms every confectionery creation into a unique and unforgettable experience in the magic of pastry making.