



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. **PÂTISSERIE** 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.