



# Agricanto

## Liquor



AGRICANTO®

### History

The world knows Venice as a Sea city, built on the water of the Adriatic Sea, unique and wonderful. Its history is characterized as great trade and art. But there is also a Venice of the Land, with majestic Venetian villas, where the Venetians managed fertile, flourishing countryside, where they came to spend the hottest months in the refreshment of their estate, where they came made the summer parties. In this vital climate, many recipes were born for delicious dishes, wine was never lacking, and from the imagination of the table masters who had to work to amaze the Venetian knights and madams, a liquor Red as fire, succulent like a cherry, was born, with a heady scent, which Paladin interprets to remember that magical atmosphere.

Agricanto is liquor made with a blend of Raboso wine, cherry juice, almonds, fine grappa, healing plants and herbs and precious spices. The word Agricanto comes from two words: latin word Agri that means "belonging to the field, to the land" and Canto, a word that calls to mind gratitude to the land for its gifts.

### Method

The Raboso grape is vinified with a intact berry maceration and remains in contact with the marc for only 5 days, in order to preserve as much fruit as possible. After alcoholic fermentation, it is kept at a temperature of 5 °C to preserve its fragrance and freshness. With the cold infusion technique, fine grappa, cherry juice extract, almond extract, spices and medicinal herbs are added to the wine for 60 days, followed by a rest period to ensure stabilization.

### Service and Pairings

**Serve chilled, alone as a digestive or paired with chocolate, with desserts, ice-cream, as an ingredient for cocktails or in the kitchen for delicious recipes.** The only limit is your imagination!

- Bottle size: 700 ml
- Alcoholic content: 25% Vol.

