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## Saliza Amaretto Veneziano, Tosolini

£30.00

**Vintage:**

**Bottle Size:** 70cl

**Alcohol %:** 28%

**Country:** Italy

**Description:**

**Cepages:**

**Group:** Liqueurs

**Sub group:**

**Colour:**

**Closure:** Cork

**Producer:**

**Website:** [www.bepitosolini.it](http://www.bepitosolini.it)

**Organic/Bio Status:**

**Food / cocktail match:**

**Food / cocktail recipe:**

**Press**

**Awards**

**Other Info:**

Located at the foot of the eastern Friulian hills, Tosolini's modern facility maintains its original installations and ensures the authenticity of its product. The art inspired by Bepi Tosolini lives on in his successors, now third-generation distillers. His son Giovanni, along with his grandchildren Giuseppe, Bruno and Lisa, now carry on the Tosolini legacy. Together, they strive to keep the craftsmanship and excellence of Master Bepi alive through a relentless pursuit of quality and purity. They are most famous as grappa producers but produce various Italian spirits too. This superior Amaretto made by master distiller Bepe Tosolini is a cut above the rest. Unlike other Amarettos, which are usually made from an apricot kernel concentrate, this one is made by re-distilling spirit with real crushed almonds. I would not be surprised if



there is not a touch of orange peel and some coffee used as well - there is definitely a hint of orange citrus fruit on the nose, as well as almond aromas, and some coffee flavours on the palate. Amaretto Saliza has a complex palate and a relatively dry finish. A serious Amaretto, perhaps for those that find some Amarettos a bit too sweet. Although this replaces the old Tosolini Amaretto 'Mascarada', it is the same product, only the name has changed.