

GAMBRINUS, TREVISO, VENETO APERITIVO/DIGESTIF AND GRAPPA

About ELISIR GAMBRINUS:



Elisir Gambrinus is a jewel, created in the land of the Doges, and evocative of far off times of places, and steeped in Venetian history. It is a wine which ages beautifully, taking on a deep ruby red colour with garnet hues, with an unmistakable scent of Marasca cherries, wild blackberries and violets.

Elisir Gambrinus is a wonderful tonic, served at 2°-3° C or with ice at the end of a meal. Delicious and absolutely natural, this delightful liqueur will pleasantly conclude that special dinner or discreetly accompany convivial gatherings.

- +018135 (R) \$11.99 (12 x 100 ml) mignon
- +181354 (R) \$12.99 (12 x 100 ml) mignon CANISTER W/DISPLAY
- +180380 (R) \$44.99 (6 x 700 ml) full bottle

About FIOR DI GRAPPA - GAMBRINUS RABOSO PIAVE:



Made from select grapes from the ancient rare Raboso Piave vines from the Gambrinus winery at San Polo di Piave. Distillation is carried out following the traditional process of double boiling, the only method which heightens the aromas and flavour of Marasca cherries and blackberry, already in the grapes.

The deep persistent fragrance provides a great sensation of balance and harmony. Exceptionally delicious served at a temperature of about 4-5°C.

- +181362 (R) \$11.99 (12 x 100 ml) mignon
- +667675 (R) \$12.99 (12 x 100 ml) mignon CANISTER W/DISPLAY
- +758284 (R) \$49.99 (6 x 700 ml) full bottle

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