

BATÒ

SICILIAN AMARO

SPECIALITÀ

In 1895, Oscar Despagne, a French liquorist, arrived in Sicily by ship, or by “batò” as he loved to say, to work with the Pellegrino family on the production of the liqueur.

PRODUCTION

Long alcoholic maceration with more than twenty medicinal herbs and essences.

TASTING NOTES

Colour: deep brown.

Bouquet: balsamic and aromatic scents typical of Mediterranean maquis. Evident notes of bitter oranges, mint, cocoa, licorice and toasted coffee.

Flavour: balanced, mainly bitter, velvety and round, with sweet but not sickly notes.

PAIRING

It can be served cold, on the rocks or at room temperature, it is excellent with ricotta pastries, vanilla ice-cream. Perfect after meals or digestive, it scans your moments of relax during the day.

ALCOHOL CONTENT

33% by Vol.

SIZE

70 cl



MIX IT

Batò is ideal to prepare cocktails.
Ideal also to prepare cocktails. A delicious and fresh cocktail is made of 1/3 Amaro Pellegrino, 2/3 tonic water and ice cubes.
Serve cool in a tumbler that can contain also one or two ice cubes.