



TECHNICAL DATA

The original recipe from the 1800's called the liqueur - Anisette. Today Lazzaroni Sambuca is faithfully produced according to this old formulation. This liqueur is sweet and velvety, thick and oily with intense and delicate flavors, with an alcohol content of not less than 38% Alc. by Vol. Lazzaroni Sambuca is transparent and colorless. Upon contact with the palate this liqueur remains smooth with grim flashes.

• FIRST PRODUCED

1851

• INGREDIENTS

- Refined European Beet Sugar
- Alcohol distilled from Molasses
- Extract of Elderflower distillate
- Distillate of Star Anise
- Extract of Green Anise
- Extract of Fennel, Coriander and Badian Spice
- Essence oil of Ceylon Cinnamon
- Essence oil of Neroli (White Blossoms Orange Tree) & Rose Oil
- Purified Water

• PRODUCTION

- Sugar is dissolved in water
- Alcohol, is mixed with rectified Anise flavors
- Cinnamon essence is added and finished with Rose and Neroli oils
- Mixture is blended for one hour
- Mixture rests for 72 hours before filtration
- Alcohol proof is verified and adjusted before product is bottled

• ORIGINAL USE

- After Dinner Liqueur

• CURRENT USE

- Ingredient in many cocktails
- Traditionally added to coffee
- Straight shots with coffee beans

TASTING NOTES

"Star anise aromas have a hint of wild berry bush and a long, penetrating, and warming and pure star and wet mossy limestone finish. Great purity and dimension."

AWARDS

International Review of Spirits—Gold Medal—93 points—Beverage Tasting Institute



Allergens—N Preservatives—N Additives—N		Genetically Modified—N Acidity Regulators—N Safe for Celiacs—Y		Suitable for Vegetarians/Vegans—Y Suitable for Diabetics—N		
SIZE	UPC	PALLET/TIER	CASE WEIGHT	BOTTLE WEIGHT	CASE DIM.	BOTTLE DIM.
750 ML\6	0-84848-72130-3	120 CS./24 CS.	19 LBS.	3.1 LBS.	9 X 6.5 X 10.5	2.8 X 2.8 X 9.75