



MONTCALM
WINE IMPORTERS, LTD



NEW!!!
ARTISANAL ITALIAN SPIRITS FROM
FRANCESCO JANNAMICO LIQUORI
6/l Liter

PUNCH ABRUZZESE

It was 1888 when Francesco Jannamico first developed the secret recipe for the Punch Abruzzese: made with a mix of Rum, an infusion of herbs as well as the peel of organic oranges, lemons and tangerines from Sicily and Calabria. Punch Abruzzese can be enjoyed in several ways: at room temperature as an aperitif or as a digestive after a meal, pleasantly refreshing with ice and selzer, warmed up, in your coffee or tea or poured over milk or ice cream. It can also be used in desserts and cakes.

SAMBUCA

An Italian classic, Sambuca is obtained with aromas of anise and elderflowers mixed with water, alcohol and sugar. Sambuca is usually served as a digestif at the end of a meal or with coffee however, it can also be combined with a variety of spirits and other ingredients to create delicious cocktails. Alc. 40% by Vol.

LIMONCELLO

Another Italian classic, Jannamico Limoncello is obtained with organic lemons sourced from the best areas of Sicily and Calabria, hand-peeled then infused for 30 days in pure alcohol, pressed, sugar and alcohol added. Limoncello excels for its intense citrus flavors and balanced alcohol. Enjoy well chilled! Alc. 40% by Vol.

**GRAPPA INVECCHIATA
IN BARRIQUE**

Obtained with steam distillation of selected marcs (several varieties such as Montepulciano, Merlot, Chardonnay and Malvasia). The pomace is selected immediately after pressing and transported back to the distillery. So all the flavors are still fresh and intense. After the fermentation with sugars is completed, it is distilled. Aging in barrique for 12 months creates a refined product for sophisticated tastes. Alc. 40% by Vol.



ABOUT JANNAMICO LIQUORI

For generations the Jannamico family has been devoted to preserving the ancient liquor recipes of Villa Santa Maria, a town deeply rooted to its territory in the mountains of Abruzzo, in the province of Chieti.

It was in **1888** that Francesco Jannamico first crafted the recipe for the Punch Abruzzese which soon became very popular among the refined circles of Italy and abroad. Since then the family has kept the tradition alive using Francesco's secret recipes for all the liqueurs produced with artisanal methods and pristine raw materials such as pure alcohol and natural aromas that translate to high quality. Though some modern technologies are employed to comply with Italian and European standards, nothing has essentially changed in over 125 years of family business.

www.iannamicoliquori.com

