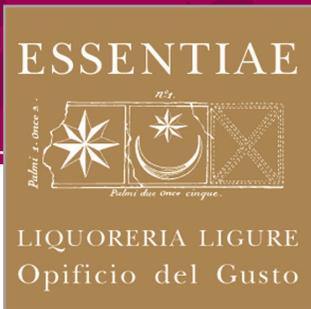




MONTCALM
WINE IMPORTERS, LTD



ESSENTIAE by Lunae Bosoni

All 6pk/750ml
Ideal Serving Temperature: 46-50°F
Essentiae Spirits can also be the base of fun cocktails.



ARANCIA - Orange Liqueur

Ingredients: Orange Zest, Alcohol, Sugar, Water
Alc. 38% by Vol.

Made with the zest of untreated sweet oranges. The ancient recipe calls for a long period of maceration to best express the characteristics of the orange. Round, smooth with intense citrus flavors.



ERBA CEDRINA - Lemon Verbena Liqueur

Ingredients: Lemon Verbena, Alcohol, Lemon zest, Sugar, Water
Alc. 34% by Vol.

Made following an ancient recipe that uses the leaves of fresh lemon verbena picked during the summer. Lemon Verbena is an aromatic plant that is typical along the Mediterranean shores and was used in the past for its relaxing properties.



ROSOLIO - Rose Petals Liqueur

Ingredients: Rose petals, Alcohol, Sugar, Water, Vanilla beans
Alc. 33% by Vol.

Traditionally made by nuns in monasteries, Essentiae Rosolio is made with the same ancient tradition. Fresh organic pink rose petals are used resulting in an harmonious scent of rose, balanced by notes of vanilla and fruit smells.



CAFFÈ' - Coffee Liqueur

Ingredients: Strong Black Coffee, Alcohol, Sugar, Vanillin
Alc. 25% by Vol.

The tradition of this liqueur dates back to the 16th Century when coffee was first brought to Liguria by traders and sailors through the port of Genova. Made with selected coffee blends using the traditional Moka coffee maker. It offers intense and persistent aromas of coffee and vanilla. Not filtered. Shake well before serving.



GRAPPA DI VERMENTINO

Alc. 40% by Vol.

Obtained from a careful selection of the best Vermentino marc. Bright white color. Intense aroma on the nose, rich in floral notes and delicately harmonious. A fresh taste with great persistence, hints of rennet apples on the finish.

ABOUT ESSENTIAE

Lunae Bosoni winery was established in 1966 by Paolo Bosoni and has since grown to represent the largest winery in Liguria and the benchmark for Vermentino production in Liguria, Italy and around the world. Their wines receive many awards and accolades year after year.

In 2000, Lunae started a new project called ESSENTIAE: a line of artisanal spirits and liqueurs crafted following the ancient recipes of the Ligurian and Mediterranean tradition.

This is the result of the collaboration between Diego Bosoni (Paolo's son and winemaker) and Fiorella Stoppa, long-time expert in the artisanal art of making of liqueurs following the local tradition of cold infusion. Quality and love for authenticity are fundamentals for the realization of each product.

Diego and Fiorella personally handle the preparation of each liqueur, produced in small quantities only with seasonal ingredients, picked in their best maturation period. No preservatives nor dyes are used. The workshop is located at Ca'Lunae, the ancient 1700's rural farm house that was completely renovated to host the winery, tasting room, a museum with local rural artifacts and a store.

www.essentiaelunae.it