



PAESANI GENZIANA GRAN SASSO

Collevecchio, Abruzzo

Run by the same family since 1961, Paesani epitomizes tradition and craftsmanship. The Paesani *fabbrica* is perched on a hillside in the hamlet of Collevecchio, just outside Teramo in Abruzzo. Looming in the background is the Gran Sasso d'Italia, the highest peak in the Apennine Mountains and the namesake of Paesani's award-winning lineup of artisanal liqueurs. This is the opposite of "industrial" production: these are painstakingly hand-crafted products made in a stunning pastoral setting.

The production of liqueurs from fruit, herbs, roots, and other ingredients, whether cultivated or foraged, is as much a part of Italian tradition as the production of wine, cheese, or olive oil. Founders Ermanno and Pietro Paesani were skilled craftsmen whose original recipes are still followed to the letter today. Pietro's son Antonio Paesani, and now Antonio's son, Mirco, literally have their hands in every part of the process—from the selection of the all-natural raw materials to the packaging design, which succeeds brilliantly at being both classic and contemporary.

Style

Bitter digestive liqueur crafted from an infusion of gentian root in grain neutral spirit and diluted/sweetened naturally. One of the most traditional liqueur products of the Abruzzo region.

Key Ingredients

Gentian Root

ABV

30%

Tasting Notes

Gold-amber hue. A delicate sweetness keeps the bitterness in check. Notes of wild herbs, underbrush, wildflowers, and warm spices.

Producer Website

www.paesaniliquori.it

