

A. Foletto

in

Trentino

1921

LIQUIMENTA

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Infusione di liquirizia e menta

ORIGIN: Trentino, Italy

The history of the Foletto Pharmaceutical Laboratory begins with the head of the family Giovanni, a pharmacist who started production in 1850 in Ledro, a small valley in the heart of the Alps, 650 metres above sea level in Trentino, a few kilometres away from Riva del Garda. Specialised in preparing medicinal liqueurs and bitters, he began with plant-based medicine (roots, leaves, flowers), as well as preparing endemic fruit syrups (Raspberries, Blueberries, Strawberries, Currents) all found in the Ledrense flora. Giovanni was the mastermind behind the "Diario Dello Speciale", updated and integrated continuously with the new recipes that were developed by his successors.

Angelo, his son succeeded him, a herbal chemist who gave the first touch of industrialisation to the traditional small scale activities developed until then. Continuing the business and taking it into the modern age was his son Achille, who also invented PICCO ROSSO®. In the 1990s Achilles' children took control of the control of the company: Alberto, Annamaria and Chiara, again all pharmacists, maintained the company's production philosophy and ancient secrets that even today are a reference point for quality and faithfulness in the world of liquor. Since 2012, the fifth generation of natural pharmacists has now fully entered the company's administration.

Tasting Notes

BOTANICAL INGREDIENTS

A result of the joint work between Dr Alberto and Dr Achille, lasting over 12 years at the end of the 20th century. The aim was to find the perfect organoleptic harmony between two noble botanical elements; Calabrian liquorice in over-saturated concentrations and Dolomite peppermint, left to infuse for over 12 weeks. It represents a sensory journey through the Italian peninsula thanks to uniting two of the finest botanical ingredients from Trentino Alto Adige and Calabria.

AROMA

The aroma of mint leaves initially emerges, which then moves on to the structure, woody and rural personality of the liquorice that concluding its scent.

TASTE

The first sensations are leathery and woody, then the personality of the liquorice unleashes its notes in the mouth. Gradually from the back of the tongue the aromatic mint begins to emerge and then finally leaves room for the extraordinary organoleptic union between these two botanical ingredients, as designed by its two creators.

USE

Served at room temperature one can perceive all its organoleptic flavours in their smallest detail. Served with ice it softens its liquorice notes. Excellent in mixes. It can also be used in gourmet recipes (semi-freddos, mousses, and ice cream).

Liquimenta

12 x 700ml x 20%vol.

