FLORIO AMARO DELLA COMAGNIA

A Bitter liquor with a long tradition and marked character. Its name comes from the fact that it was reserved for the crews of the Florio shipping company who in the 19th century sailed along transoceanic routes. The secret recipe includes a blend of 13 ingredients among which herbs, roots, citrus fruit peels and spices. After wood ageing for at least 18 months, the liquor is then prepared; it is marked by its typical aromatic character with strong scents of Seville orange peels.

700 ML. BOTTLES.

AMARO FLORIO

TURALE PREPARATO CON

FLORI

AMAR

CIR DELLA COMPAGNIA CON O ELISIR NATURALE PREPARATO CON INFUSI DI ERE ATTERIZZATO CON GLI AROMI DELL'ARANCIA AMARA

CIALIT

n <u>SICIL</u> Norie naise in *Audu proprio* al contro o the gle apenti chiamano. Fairia del Ode. **FLORIO**

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Di qui le navi dei Florio (cosperanche decrate ecloniali e le spezie processent dall'Etremo Oriente. Sull'infairer

