

MELETTI



DRY ANISETTA

Meletti Dry Anisetta is the result of slow, evaporative distillation and the quality of the anise (Pimpinella Anisum) that is grown in the clay soil near Ascoli Piceno. It is an exceptionally flavorful liqueur, with excellent potential for cocktail applications. Anisetta is clear, bright, and smooth. The palate has a rich, dry, anise flavor with a warming finish.



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