

## A young company

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*with clear principles*

Alicia Liquori is a craft firm which has been producing and bottling liqueurs since November 2003, year of its foundation. It has been the result of ten-year experiences and researches into the distillates world. It was born thanks to creative and proactive lovers of taste. The young company has been able to produce excellent craft liqueurs since the beginning of its birth, with a unique and rare philosophy: producing its liqueurs to the benefit of excellence and high quality and assuring the consumer a control of the production chain, from the origin of raw material to its distribution. The products of the firm are all created following ancient recipes and using a deep knowledge about herbs and aromas of the territory. Alicia Liquori's philosophy is that of producing something genuine with a unique flavour, maintaining the good taste of things made with love. As regards the quality system, the society is equipped with a self-monitoring manual, whose procedures are applied to the different stages of processing. Moreover, the control and the documentation are carefully updated and improved by a manager and employees according to HACCP regulations.



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*an amaro which smells of history*

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## MONTE POLIZO

### *Sicilian amaro*

On the hills in the promontory from which our Amaro takes its name, fine essences grow benefiting from an ideal climate and temperature.

This promotes the development of those aromas and healthy characteristics that contribute to the success of our Amaro. In the last few years our production has passed from a local one to a national one.

These are the features of this unique Amaro, which it can not be compared to any other liqueurs.

#### FLAVOUR

Amaro with a unique taste and a sweet-bitter balance.

#### TASTING

It is recommended to serve it cold, at room temperature or on the rocks. It is perfect to make any cocktails, to flavour coffee or ice creams.



## LEMONELLO DI SICILIA

### *Sicilian taste*

A liqueur obtained by the infusion of lemon peels organically grown and ripened in the hot Sicilian sun. Thanks to that, our product has a unique colour and an intense aroma.

Today, like in the past, its demanding production forces farmers to protect lemons from salty wind and not always favourable weather conditions. Thanks to its organoleptic properties, the Sicilian lemon is a sought-after raw material for the production of sweets, ice creams and typical liqueurs. The most characteristic product is no doubt the limoncello, a liqueur obtained using natural ingredients, that are peels of organic lemons, sugar, alcohol and mineral water. The ingredients and the doses respect the traditional recipes of the local families, who have always been dedicated to the preparation of this liqueur.

**FLAVOUR**  
Delicious.

**TASTING**  
It is recommended to serve it iced.



## LICORI

### *unique and distinctive*

Innovative and original, with a unique and irresistible flavour. It is obtained with the infusion of the licorice essence in straight-up alcohol content of about 96°.

**FLAVOUR**  
Unique and irresistible.

**TASTING**  
It is recommended to serve it cold. It is perfect to make any cocktails.

