

3" x 4"

MELETTI

ANISETTINE

The very special flavor of Meletti Anisette is a result of slow evaporation distillation and the quality of anise (Pimpinella Anisum) grown in the clay soil near Ascoli Piceno. The "heads" and "tails" of the run are discarded, while the "heart", or middle of the run, is kept. This ensures that the flavor is concentrated and consistent. Once distilled at high alcoholic strength, a second distillation of other spices is added. The anisette is then transferred to 10,000 liter tanks for aging. When clear, the wine is adjusted for proof content and bottled. The resulting anisette is highly flavorful, rich and smooth.



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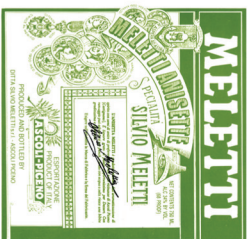
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