



BOTTIGLIA	TAPPO	CAPSULA
VETRO	VETRO LEGNO	PVC
GL 70	C/GL 99	C/PVC 90



RAW – RACCOON

Batch: 1 – 225

Harvest: 2023

Infusion Method: Individual handcrafted cold maceration with each botanical for a different period of time per batch respecting the balsamic season of each wild herb and citrus.

Maceration time: Time it's the essence. Each batch will be unique so the maceration time will depend every time from the harvest of each raw material of the specific season.

Maceration Containers: 25 liter glass demijohns. We use 25-liter glass demijohns for maceration and decantation to avoid ferrous or mineral contamination, preserving aromas and flavors. These small demijohns limit oxygen exposure, protecting delicate aromatic components. The glass also allows for consistent visual monitoring of the macerate during both phases.

Pressing Method: Handcrafted Cold pressing method is following the period of maceration to extract the purest essential oils without stressing the raw materials and maintaining their freshness.

Decantation: After filtration and cold pressing, this process is used to monitor the development of the macerate. The use of demijohns provides a clear view of the decantation process, allowing for the extraction of the most refined fraction, which is then bottled and dressed in our unique and distinctive packaging.

Blending: The blending phase of the botanicals once individually macerated is unique and unrepeatable. Each maceration batch varies in the percentages of botanicals, respecting the climate and seasonal maturation. We always seek excellence and the right balance, creating a product, once bottled, becomes a collector's item. Each batch is an exclusive experience, an inimitable blending.

No Sugar

CERTIFIED GLUTEN FREE

CERTIFIED NO GMO

ABV: 56,3 %VOL

COLOR: Intense amber with brilliant, golden yellow glints.

BOTANICALS: Cold maceration of lemon zest and rosemary leaves.

TASTING NOTES: Bright notes of rosemary combined with the freshness of lemon zest. Vibrant, balsamic and with a refreshing dry aftertaste.