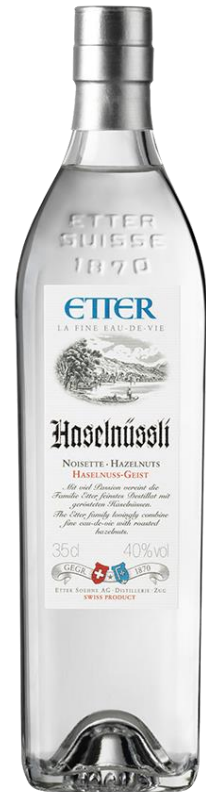


Etter's Hazelnut 40% vol.

Origin of nuts:	Piedmont
Storage/maturing:	24 months in 50 litre demijohns
Colour:	pure, crystal clear
Bouquet:	nutty, aromatic
Taste:	intensive nut spice, caramel, hint of nougat, harmonious, lingering aftertaste
Tip for drinking:	The ideal digestif to round off a good meal, thanks to its elegance and excellent harmony of flavours. Why not try it as a desert with vanilla ice-cream? Savour this full-bodied hazelnut from a tulip-shaped glass at 15-20°C to allow the exquisite bouquet to unfold and the concentration of flavours to emerge.
Award:	DistiSuisse 2017/2018 – Gold



Etter's Hazelnut – pure hazelnut without any ifs and buts!

By popular request we have created this wonderful hazelnut spirit and during the ProWein 2013 trade fair in Düsseldorf, Etter launched a spontaneous acceptance test and discovered that the taste was very well-liked.

The finely roasted hazelnuts, imported from Italy, were processed and distilled. This distillate was seasoned for 24 months in 50-litre wicker carboys (demijohns), bringing it to a harmonious whole. Etter's Hazelnut will delight you with its harmony of intensive nut flavour, hints of caramel and nougat and finally with its lingering aftertaste.

A sophisticated and fascinating pursuit of pleasure!

Unsere Qualität ist unsere Zukunft