



BELLA MORA

Liquorice liqueur

The liquorice plant is a legume which spontaneously grows in many parts of the world and in particular in the Mediterranean basin. It looks like a shrub growing to 2 metres in height, with beautiful blue flowers in summer. This plant develops roots that can reach a length of 2 metres and which are harvested in the autumn every 4 years to be dried. A juice containing glycirizine is extracted; it is a sweetener more than 50 times as sweet as sugar, with great healing properties for the treatment of cough and ulcer. Recent studies have discovered also its antiviral and anti-inflammatory properties.

Bella Mora is a liqueur obtained from the infusion of dried roots from Calabria, which is surely the most prestigious kind of liquorice.

The tradition for the preparation of this liqueur is very ancient and till the 19th century almost every pharmacist had his own recipe. Bella Mora has been created from one of these recipes.

Today the refinement of this liqueur has largely been rediscovered and its original and pleasant taste fascinates a wide number of experts.

This product finds its best expression at the end of a meal for its digestive qualities.

The mysterious “Bella Mora” (the beautiful lady with black hair) on the label invites to a pleasantly slow tasting, in order to better appreciate its strong and charming taste.

To be served ice cold

Alcoholic content: 28°C.

Available size:

700 ml.

