




Your Logo		<b>TECHNICAL SHEET</b> with <b>Allergens &amp; Tasting Notes</b>			Distributed to the UK by	
						
<b>Bottle Size</b>	70	<b>lt</b>	<b>Product Name</b>	<b>SARDORANGE LIQUORE DI ARANCIA</b>		
<b>Alcohol by Volume</b>	28	<b>%</b>				
<b>Production Area</b>	<b>SARDEGNA, ITALY</b>					
<b>Grapes (if applicable)</b>	N/A					
<b>Colour</b>	Yellow with deep orange shades		<b>Alivini Product Code</b>	<b>ARA-CARTA-----01D</b>		
<b>Category</b>	<b>Liqueur</b>					
<b>Method</b>	Produced through a slow infusion of oranges lasting 30 to 40 days, after which the liquid is carefully separated from the solids. Sugar is then added, followed by the gradual addition of water until the desired alcohol content is reached.					
<b>Product Picture</b>	<b>Tasting Notes and Pairing</b>					
		<p>The bouquet is distinctively characteristic of local oranges, with pleasant sensations of zest and freshly pressed orange juice. On the palate, it is intense and persistent, with aromas that remain fine and elegant both on the nose and in the mouth. Versatile and vibrant, Sardorange is enjoyable iced where it pairs beautifully with tonic water or champagne, making it ideal as an aperitif or a digestive. For a truly refreshing palate-cleansing experience, it is exceptional straight from the freezer, its velvety texture gliding smoothly across the palate and leaving a lingering citrus finish. Equally compelling in mixology, Sardorange lends itself to sophisticated cocktails, including a contemporary interpretation of the Garibaldi, where its bright orange character is perfectly balanced by the bold depth of Bitteroma Rosso Silvio Carta, creating a modern classic that bridges tradition and innovation.</p>				
<b>INGREDIENTS</b>			<b>VALUES</b>			
<b>List of Ingredients</b>		<b>%</b>	<b>ENERGY</b>		<b>Each 100ml</b>	
Infusion of oranges		45.2	<b>KJ</b>		1066	
Alcohol		25.0	<b>Kcal</b>		255	
Sugar		18.0				
Water		6.8				
Natural flavours		5.0				
<b>CLOSURE TYPE</b>		<b>Dropdown Menu</b>				
Select one of the following options: Cork Stopper, Glass Stopper, Plastic Stopper, Screw Cap (Stelvin)		Plastic Stopper				
<b>DIETARY SUITABILITY</b>		<b>Y</b>	<b>N</b>			
CERTIFIED VEGAN			<b>X</b>			
CERTIFIED VEGETARIAN			<b>X</b>			
CERTIFIED ORGANIC			<b>X</b>			
CERTIFIED BIODYNAMIC			<b>X</b>			
SUITABLE for VEGANS		<b>X</b>				
SUITABLE for VEGETARIANS		<b>X</b>				
<b>SHELF LIFE</b>		<b>STORAGE CONDITIONS</b>				
4 years		Store at a stable, cool temperature between 12–18 °C, away from direct sunlight and heat sources. Chill before serving.				
<b>ISSUED BY</b>		<b>DATE</b>		<b>APPROVED BY</b>		<b>DATE</b>
Alberto Mason		07/01/2026		GDT		09.01.2026