

## Figaro



Figaro, our fig liqueur, is the first of our discoveries. Born from the work and passion of a Portuguese craftsman, created from the maceration of the fig in his same brandy, distilled in a 19th century alembic in the region of Algarve.

Rating: Not Rated Yet

**Price**

Base price with tax 29,00 €

Sales price 29,00 €

Discount

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Manufacturer [Distillerie Aragonesi](#)

## Description

Figaro fig liqueur, is our first discovery. In a village of twelve families and nine distilleries in Algarve, during XIXth century people used to offer to the travelers spirits made from the typical fruits of the area. In that village, from the work and passion of a Portuguese craftsmen, through the maceration of the fig in its own brandy, a unique liqueur was produced.

Figaro is a pleasant 18% liquor, a flavourful accompaniment to desserts, a delicious combination with cheeses and a unique ingredient for high mixology. Distributed in Italy, Portugal and UK, it is served in some of the best restaurants and bars in the world, such as the London Savoy Hotel, the Ritz London, the Hotel de Russie in Rome, and in Michelin-Starred restaurants in Europe, such as the Enrico Bartolini At the Mudec\*\*\* in Milan, L'Olivo\*\* in Capri and Indaco\* in Ischia.

Fig liqueur, form the fermentation and distillation of dried figs.

- capacity 500ml
- alcohol by volume 18%
- serving temperature 16°

## Pairings

Light digestive, pleasant with dry pastries, ice cream, dark chocolate, dried fruit, cheeses, cigars.

## Reviews

There are yet no reviews for this product.