BAILONI

Original Gold Apricot Schnaps

Overripe, pitted apricots are mashed, fermented with yeast and then meticulously distilled three times.

The apricot distillate matures for at least 2 years and comprises 60% of the final product. The result is a refined liqueur with full and fruity aromas and rich apricot flavor. Apricot is definitely the star of the show here.



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