

LOCATION:

Italy > Friuli Venezia Giulia > Trieste

STYLE: Absinthe

PRODUCER: Piolo & Max



SCIENCE

ABV: 68%

Abysso

EXPERIENCE

ABOUT PIOLO & MAX: This craft spirits producer works from a facility in the heart of the Friuli Venezia Giulia capital city of Trieste. This historic port city occupies a thin strip of land between the Adriatic coast and Slovenia's border on the limestone-dominated Karst Plateau. Italian, Austro-Hungarian and Slovenian influences are all evident in its layout, which encompasses a medieval old city and a neoclassical Austrian quarter. The Piolo & Max range is truly small batch production --very much made to order as customer demand dictates. The small team of five crafts each product, bottles, and labels by hand.

CHARACTER: Abysso is a macerated Absinthe predominantly flavored with wormwood (Artemisia absinthium), a bitter shrub. Absinthe primarily tastes of anise seed, with the same sharp, floral qualities of fennel and licorice. Its inherent bitterness comes from wormwood. Absinthe adds a spicy, botanical edge to a range of cocktails.

ENJOY WITH: Abysso can be enjoyed neat or chilled. Water and simple syrup may be added to taste. Abysso is very popular in a variety of cocktails.

PRODUCTION

INGREDIENTS: Abysso contains an ethyl alcohol maceration of sugar, anise seeds, star anise, 3 types of wormwood, wild fennel seeds, hyssop, coriander, lemon balm, and licorice roots. This liqueur is based on an original French recipe that explored the depths of flavor.

SOURCING

MADE IN ITALY: Piolo & Max proudly sources its ingredients from in and around Friuli Venezia Giulia. Trieste is a thriving port city of just over 200,000.

PRODUCTION: Uva Imports is the exclusive U.S. importer of Piolo & Max Abysso.

