

The Elixirs are liqueurs that the Poli family has been producing since the '30s, obtained by the infusion in Grappa and/or alcohol of fruits, flowers and/or aromatic plants.



Kind of distillate

LIQUEURS

Name

**ELISIR
CAMOMILLA**

**ELISIR
LIMONE**

**ELISIR
CHINA**

**ELISIR
PRUGNA**

**PRUMA
VENETA**

Category

Sweet chamomile
liqueur

Sweet lemon
liqueur

Sweet chinchona
bark liqueur

Sweet plum
liqueur

Dry plum liqueur

Raw
materials

Infusion in Grappa
and alcohol of pure
chamomile flowers

Infusion of lemon
peels from the Lemon
Riviera – Lake Garda

Infusion in Grappa and
alcohol of Chinchona
Calisaya bark

Infusion in alcohol
of pure plum juice

Infusion in alcohol
of pure plum juice
and plum distillate

Aroma

Floral, of
chamomile and
summer meadow

Fruity, with hints
of citrus and
meadow flowers

Spicy of coffee,
caramel and spices like
cinnamon and nutmeg

Fruity and
almond-like

Fruity and
almond-like

Taste

Sweet and delicate,
typical of chamomile

Sweet and intense,
typical of lemon

Sweet and intense
caramel note

Dry, fruity, typical of
plums with a pleasant
amaretto note

Dry, fruity, typical of
plums with a pleasant
amaretto note

Service
% Alc.
ML

Cool temperature
30% alc./vol
700 ml

Cool temperature
27% alc./vol
700 ml

Cool temperature
21% alc./vol
700 ml

Cool temperature
40% alc./vol
700 ml

Cool temperature
43% alc./vol
700 ml

POLI-CROMIA
Reference

Line

