

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**

**ELISIR
SAMBUCA**

Category

Sweet chamomile liqueur

Sweet lemon liqueur

Sweet chinchona bark liqueur

Sweet plum liqueur

Sweet liqueur with natural infusion of star anise

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 Star Anise (*Illicium Verum*) essential oil

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

Very intense of anise and flowery meadow

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

Sweet and persistent of anise

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
40% alc./vol
700 ml

POLI-CROMIA
Reference

Line

POLI
1898