

Liquorificio ANIMAS



Product name: Lampu è Fogu

Product description: Liquor obtained by infusion
in alcohol of Juniper berries

Alcohol grading: 35%

Organoleptic characteristics: Ancient amber colour

Olfactory analysis: Intense, persistent, balsamic and rich.
The characteristic flavour of Juniper mixed
with notes of dark chestnut honey.

Taste analysis: The balsamic expands into the mouth,
giving pleasant sensations of freshness
with a slightly bitter end.

Processing method (infused): Cold infusion in stainless steel tanks.

Ingredients: Alcohol infused ingredients of Juniper berries,
alcohol, water, sugar.

Serving temperature: Serve preferably cold or frozen.

Storage conditions: To keep the organoleptic characteristics
described above unchanged over time,
the product must be kept in a cool place, away
from heat sources, avoiding direct exposure to sunlight.

LIQUORIFICIO ANIMAS



Lampu 'e Fogu

TIPOLOGY

Liqueur

PRODUCTION

Hydroalcoholic infusion
of juniper berries, alcohol,
water and sugar

ALCOHOLIC STRENGTH

35% Vol.

FORMAT

50 Cl.

Lampu 'e Fogu has its roots in the Sardinian tradition of using juniper, a spontaneous plant that grows abundantly along the coasts and in the inland areas of the island. Juniper has always played an important role in local culture, both for its aromatic and medicinal properties.

Carefully selected juniper berries undergo a cold infusion process in stainless steel tanks, allowing for the gentle extraction of essential oils and aromatic compounds while preserving their organoleptic characteristics intact.

The infusion process, combined with the skillful blending of alcohol, water, and sugar, creates a liqueur with a perfectly balanced alcohol content of 35%.

Visually, Lampu 'E Fogu presents itself with a fascinating antique amber color, shifting towards dark brown tones. On the nose, it releases an intense and persistent aroma, where the balsamic notes of juniper intertwine harmoniously with delicate honey nuances, creating a unique and enveloping aromatic profile.

On the palate, it reveals all its complexity: the entry is bold yet balanced, with the balsamic character gradually expanding, offering pleasant sensations of freshness.

The finish is slightly bitter, with a soft and enveloping texture and remarkable aromatic persistence. It is best served cold or on ice, as a digestif or in modern cocktails.