

# LIQUORIFICIO ANIMAS



## S'Anima de Pompia

### TIPOLOGIA

Liqueur

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### PRODUCTION

Hydroalcoholic infusion  
of Pompia peels, alcohol,  
water and sugar

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### ALCOHOLIC STRENGTH

31% Vol.

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### FORMAT

50 Cl.

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From the ancient lands of Siniscola, the beating heart of Baronia in Sardinia, comes **S'Anima de Pompia**, the result of the masterful infusion in alcohol of the precious peels of Pompia (*Citrus monstrosa*), a thousand-year-old citrus fruit that preserves ancestral aromas.

Every drop encapsulates the essence of a centuries-old tradition, where Siniscola's artisanal mastery blends with the most precious gifts of Sardinian nature. Production is an art that strictly follows traditional artisanal methods, where each phase is executed with expertise: cold infusion takes place in selected stainless steel tanks, allowing the capture of the fruit's purest essence.

The blend of Pompia peels, alcohol, water, and sugar creates an unrepeatable harmony of flavors.

Visually, the liqueur presents itself majestically in its intense golden-yellow color. The olfactory analysis reveals a bouquet of intense and enveloping aromas, where citrus notes of extraordinary finesse triumph in a fascinating symphony of scents that tells the story of Pompia in all its nuances.

On the palate, it's an unforgettable experience: the intense and persistent taste develops in a crescendo of sensations, where the power of alcohol dances in perfect balance with citrus freshness. The aromatic notes, unique and unmistakable, are the very essence of Pompia, revealing itself in all its magnificence sip after sip.

To fully appreciate this jewel of Sardinian liqueur-making, it is recommended to serve it preferably cold or on ice, when it best expresses its character.