
LIQUORI DELL'ETNA ARANCIA



Region: Sicily, Italy

Product Type: Fruit liqueur

Primary Botanicals: Orange peel

Botanical Source: Local orchards

Finished ABV: 30%

Method of Production: Oranges are hand-peeled, then infused into pure alcohol for seven weeks

Try this in a: Corpse Reviver #2, Sidecar

Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

Notes from Oliver:

'Liquori dell'Etna' is a line of fruit liqueurs made by Edoardo Strano and his team, who also make Rossa Amara. Edoardo's grandfather, who originally owned the orange groves he uses to make Amara, was a fruit merchant who exported Sicilian fruits to other parts of Italy. The fruits used as the basis for these liqueurs are grown in particular areas that suit them, in the black decomposed lava soil that is typical of the area around Mount Etna, the huge volcano that dominates this corner of Sicily.

This orange liqueur is made of a local blood orange variety called Tarocco Gallo, grown in Edoardo's groves in Contrada San Martino south of Catania, on the south-east side of Mount Etna, Sicily. The fruit is peeled by hand, then the peels are infused in pure grain alcohol for seven weeks; the peels are removed and fresh ones are added each week. Sugar is then added, the alcohol percentage is brought down to 30% with pure water, and the liqueur is bottled. Nothing else is added. Some sediment is normal.

Tastes of pure orange essence—both floral and citric—and works well paired with both gin and whisky (the latter should be lighter, as with a Japanese version) in both stirred cocktails and long drinks.