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## FRED ALKEMIL ROSOLIO DI BERGAMOTTO

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**Region:** Friuli, Italy

**Product Type:** Rosolio

**Primary Botanicals:** Bergamot

**Botanical Source:** Calabria, Italy

**Finished ABV:** 18%

**Method of Production:** three elements: essential oil made from the peels via a pot still, separate alcoholic maceration of the peels, and sugar maceration of the peels. The product is finished with sugar solution, alcohol, and water. Unfiltered.

**Try this in a:** Bamboo, White Negroni, Collins, with grapefruit juice in either a spritz or with soda water

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

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### Notes from Oliver:

Fred Alkemil is a line of traditional liqueurs developed by Fred Cremasco, who also masterminds the Fred Jerbis products. He is a bartender, herbalist, and an alchemist. It's the latter which inspired the name Fred Alkemil, taken from the olden practice seeking to transform common metals into gold. The Alkemil spirits are inspired by 19th century recipes, but produced using unique modern techniques developed by Fred himself through countless experiments to enhance extraction and boost flavor. Fred also draws on his bartending career to ensure the Alkemil products are balanced and useful with a freshness and energy that sets them apart from most other examples.

Rosoli are traditional, low alcohol Italian liqueurs made from a single infusion of either fruit or flowers. The Bergamotto uses several methods of extraction to obtain a concentrated and complex liqueur. Expertly balanced between sweetness, bitterness, and alcohol, with intense aromatics of orange blossom, lemon zest and key lime. The palate is delicate with lavender, orange oil and candied orange zest.