
LIQUORI DELL'ETNA PERA 'COSCIA'



Region: Sicily, Italy

Product Type: Fruit liqueur

Primary Botanicals: Coscia pears

Botanical Source: Local orchards

Finished ABV: 30%

Method of Production: Infusion of fruit into pure alcohol

Try this in a: Digestivo, Brandy Flip, Spritz

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.

From the small, local pear variety called 'Coscia,' grown in Contrada Melia and harvested very ripe each September. After infusion of the whole fruit (except the seeds) in grain alcohol, sugar is added, and the alcohol percentage is brought down to 30% with pure water. Nothing else is added. Smells and tastes exactly like ripe pear. Notes of cinnamon, Meyer lemon, and a hint of clove as well. Works well paired with lemon and egg white, or try with brandy in a stirred drink.