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## SEIMILAMETRIQUADRI LU MARE

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**Region:** Friuli-Venezia Giulia & Puglia, Italy

**Product Type:** Botanical spirit

**Primary Botanicals:** Basil, rosemary, bay leaf, wild fennel pink peppercorn, mint, and olive leaves

**Botanical Source:** Home garden and foraged

**Finished ABV:** 41.6%

**Method of Production:** Infusion of botanicals followed by copper pot distillation

**Try this in a:** Rickey, Bees Knees

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

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### Notes from Oliver:

Valerio de Stradis grew up in the countryside near Bari, in the far south of Italy. He trained as a winemaker before falling in love with distillation and specialty spirit production, and now works at a facility in Trieste, in the far north-east of Italy, making small batches of specialty spirits for independent spirits labels. In 2021 he decided to make his own botanical spirits to honor his father's garden back home in Puglia; he calls these spirits 'Seimilametriquadri,' referring to the size of that garden (six thousand square meters, or about an acre).

This botanical spirit is made from alcohol derived from wheat, with pink peppercorn, basil, rosemary, bay leaf, wild fennel, mint, and olive leaves. All of the plants grow in the home garden, and some of the wild fennel is foraged (it grows all over in the south of Italy, as it does in parts of California). All of the plants are harvested in August, and then dried in the hot summer sun in Puglia. Valerio then takes the botanicals up to Trieste, where they are macerated separately in 40% alcohol for about 12 hours, then individually distilled in a copper pot still. Savory aromatics reminiscent of the primary botanicals give the overall impression of hiking the sprawling, sage-y coast of Puglia. Smells and tastes of orange marmalade, spiked by candied citrus rind, savory green herbs and mint chutney. Try it in a rickey with orange or meyer lemon.