
IL GUSTO DI AMALFI FINOCCHIETTO



Region: Costa d'Amalfi, Italy

Product Type: Wild fennel seed liqueur

Primary Botanicals: Wild fennel seed

Botanical Source: Local hillsides along Amalfi Coast

Finished ABV: 30%

Method of Production: Wild fennel seed heads are dried and macerated for 40 days in pure alcohol

Try this in a: Digestivo, French 75

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

Notes from Oliver:

Valentino Esposito and Mario Anastasio make our liqueurs under the label 'Il Gusto di Amalfi' in the little town of Praiano, just down the coast from Positano. This area is famous for growing amazing citrus.

Wild fennel grows profusely on the Amalfi coast, as it does in California. The seeds from the tall plants are harvested by hand in October when the seed-heads are dried, sifted, macerated in pure alcohol for about 40 days, then blended with sugar and bottled. Great digestivo (substances found in fennel-seed are said to be good for the digestion) and craft cocktail ingredient. Drink cold but not iced. This fennel liqueur is unfiltered, please shake before serving. There are no preservatives, coloring agents or stabilizers in this Finocchietto.