
LIQUORI DELL'ETNA GELSO NERO (MULBERRY)



Region: Sicily, Italy

Product Type: Fruit liqueur

Primary Botanicals: Gelso Nero (mulberry)

Botanical Source: Local orchards

Finished ABV: 30%

Method of Production: Infusion of whole fruit into pure alcohol

Try this in a: Tequila Old Fashioned, 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.

Made from mulberries grown in volcanic soil near Ragalna, Sicily, on the south-west side of Mount Etna, at about 1,000 meters above sea level. The mulberries are harvested in June and July at the peak of ripeness. After a triple infusion of the whole berries for concentration of flavor, sugar is added, the alcohol percentage is brought down to 30% with pure water and the liqueur is bottled. Nothing else is added.

Translucent salmon hue, and packing a flavor punch of white chocolate, vanilla bean, pure and ripe mulberry, and pie crust. It stands up to strongly flavored spirits like Tequila and handles dilution well, in a spritz or otherwise.