
IL GUSTO ALLORO



Region: Costa d'Amalfi, Italy

Product Type: Herbal Liqueur

Primary Botanicals: Bay Laurel

Botanical Source: Wild grown bay laurel from the Amalfi coast and hills. Foraged by Mario and his friends.

Finished ABV: 30%

Method of Production: Leaves only are infused fresh, not dried, in neutral grain spirit for 30-35 days. Just sugar and water are blended to finish. No colorings added.

Try this in a...: Margarita, Gimlet, Monte Carlo

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

Notes from Oliver:

Il Gusto di Amalfi is a tiny operation run by two friends. Their small facility, which looks like a large kitchen, is in the little town of Praiano, just down the coast from Positano. One of the only regions of Italy where wine is not the prized crop, this area is famous for growing amazing citrus, especially lemons and oranges, and the other botanicals that grow wild on the hills above the Mediterranean Sea.

Due to the mild coastal climate, Mario is able to gather the laurel for the Alloro year-round. And because of this is he makes extremely small batches - just 300 liters, or about 400 bottles. The bright green color is a result of the high percentage of essential oils in the liqueur and the fact that so little is produced. Usually drunk as a digestivo, we prefer to see it in a cocktail where it's herbaceous, almost olive oil-like consistency and flavor add density and complexity in drinks that trend towards the classic.