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## IL GUSTO DI AMALFI MANDARINO

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**Region:** Costa d'Almafi, Italy

**Product Type:** Mandarin liqueur

**Primary Botanicals:** Mandarin peel

**Botanical Source:** Local orchards

**Finished ABV:** 35%

**Method of Production:** Hand-peeled Marzatico mandarin peels are macerated with pure grain alcohol; sugar is added before bottling.

**Try this in a:** Digestivo, Spritz

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

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### 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.

Mandarin oranges of the 'Marzatico' variety, grown organically on the hillsides of the Amalfi coast, picked in season between January and April, peeled by hand, the peel immediately macerated in pure grain alcohol for 3-4 days. This is the purest expression of perfect mandarin oranges; the citrus here in the south of Italy is amazing, very different from what we see generally here in the US, and the quality of the fruit is the whole story with this kind of liqueur. Great digestivo; drink cold, but not iced. The liqueur may need to be shaken occasionally to mix in the lemon oils that rise to the top. Try a dash of it with good Prosecco, too.