
SEIMILAMETRIQUADRI LU SULE



Region: Fiuli-Venezia Giulia & Puglia, Italy

Product Type: Botanical spirit

Primary Botanicals: Orange, lemon, tangerine peels, pink peppercorn, mint, lavender, and orange blossom

Botanical Source: Home garden

Finished ABV: 37.6%

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

Try this in a: Corpse Reviver #2, Bee's Knees

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

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).

The Lu Sule botanical spirit is made from alcohol derived from wheat, with pink peppercorn, orange, lemon and tangerine peel, mint, lavender, and orange blossom. All of the plants grow in the home garden and the spirit is made using two different techniques, infusion and distillation; the fresh citrus peels are infused in tanks for 20 days in almost pure alcohol, the dried mint and fresh orange blossom are infused for 5 days in 50% alcohol, and the dried pink peppercorns and lavender are macerated for 12 hours in 40% alcohol, then distilled in a pot still. Then these different fractions are blended together, filtered, and bottled. The finished ABV is 37.6%, which seems arbitrary upon first glance but is the result of dozens of micro-experimentations by Valerio.