
ROSSA AMARA CARONI RUM BARREL



Region: Sicily, Italy

Product Type: Aged amaro

Primary Botanicals: blood orange peels from the varieties Tarocco nocellara, Tarocco gallo, and Tarocco melis, Sicilian herbs

Botanical Source: South facing slope of Mt. Etna in the Contrada San Martino

Finished ABV: 30%

Method of Production: Amara aged in Caroni rum cask (American oak) for 12 months.

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

Notes from Oliver:

Amara, the feminine form of 'amaro,' is made by 3rd generation Sicilian orange grower Edoardo Strano. His family farm is on the east coast of Sicily, just south of the city of Catania and Mt Etna and the orange grove lies on its slope where the soil is rich in minerals, at 300m above sea level. The substantial diurnal temperature variation (approx. 20°C/ 36°F) helps to concentrate the flavors in the oranges and turns the peels a bright red. Sicilian blood oranges from the Tarocco varieties are famous throughout Italy for their juice (a glass of Tarocco juice in Sicily in season is a revelation), but Edoardo decided to also use the zest from his oranges as a raw material for an amaro.

Blended with infusions of Sicilian herbs, Amara is a standout product in its own right - mildly bitter and herbaceous with a rich and concentrated orange flavor. With the addition of the year aging in a rum barrel from the iconic and now silent Caroni distillery on Trinidad, it takes on a richer mouthfeel and notes of rum - panettone, vanilla, candied citrus. Caroni, legendary for producing rum from cane and being the second to last distillery in Trinidad to close, holds cult status for collectors worldwide. 252 bottles produced.