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## ROSSA AMARA

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**Region:** Sicily, Italy

**Product Type:** 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:** oranges hand harvested and hand peeled, peels infused in neutral grain spirit, replaced 7 times per batch. Herbs infused individually, then blended with the orange, sugar and water added.

**Try this in... :** a paper plane, diplomat, amaro daiquiri

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.

Edoardo created Amara in the image of Sicilian citrus amari and in doing so elevated the category. It satisfies as a digestivo but is also a versatile cocktail ingredient that complements nearly all recipes and flavor profiles. Notes of Mediterranean herbs like oregano and marjoram contribute to a salinity on the finish and the orange flavor is rich and concentrated. Overall it is mildly bitter rendering it cocktail-friendly in even a one ounce pour.