
BRESCA DORADA ARÀNGIU



Region: Sardinia, Italy

Product Type: Fruit Liqueur

Primary Botanicals: Orange peels

Botanical Source: Organic oranges from within 50km of distillery.

Finished ABV: 30%

Method of Production: Local oranges peeled by hand then infused in neutral grain spirit for 3-4 days. Sugar and water added. Rested 45 days in stainless steel. No colorings or other additives.

Try this in a: Sidecar adaptation, Corpse Reviver #2, Fancy Screwdriver

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

Notes from Oliver:

Paolo Melis and Enrico Diana started Bresca Dorada in 1986 in the wild countryside of Sardinia, near Muravera. They met on the mainland in a beekeeping course and decided this was the spot to start their honey business. Always looking to reduce waste and use everything the land provides for them, they started making homemade Mirto liqueur with their extra honey and the plants on their property. This turned into an entire line of liqueurs based on local fruit and herbs and a carbon neutral distillery where they also produce marmalades, salts, mostardas and honey.

This Sardinian version of an orangecello is brimming with pure orange essence and freshness. Made with local oranges peeled entirely by hand. Sip it after dinner, or use it as an orange liqueur replacement in your favorite cocktail. We particularly enjoy it with brandy in a Sidecar adaptation. Store cold and consume within 2 months for best quality.