
LIQUORE DELLE SIRENE AMERICANO BIANCO



Region: Veneto, Italy

Product Type: Aromatized Wine / Americano

Primary Botanicals: Lemon verbena, mint, bitter and sweet orange peel, nutmeg, lemongrass, Gentiana lutea, chiretta

Botanical Source: Local herbs cultivated organically on Monte Baldo at 800m. Bitter and sweet orange from Southern Italy. Nutmeg, chiretta and lemongrass from Asia.

Finished ABV: 17%

Method of Production: Botanicals infused individually in neutral grain spirit for 3 weeks with stirring every day. Infusions pressed and combined, then water and beet sugar added. Rested briefly and paper-filtered. No coloring added; vegan.

Try this in a: White Negroni, Corpse Reviver #2, on ice with orange
Visit <http://omwines.com/make-a-cocktail> for cocktail suggestions

Notes from Oliver:

The Sirene products are a group of naturally made, traditional, Italian spirits. Elisa Carta is the force behind the brand, and her delicate yet precise liqueurs, bitters and aperitif wines reflect her as much as they do any prevailing category definitions. She reworks old family recipes using both local botanicals and those traditionally sourced from Asia. Elisa grew up foraging and growing herbs with her grandmother, an amateur botanist, and the recipes are close to her heart. She named them 'Sirene' after the Baia delle Sirene (Bay of the Sirens) on Lake Garda which is also one of her chief botanical sources. No chemicals or artificial coloring are ever used in Elisa's products and most are vegan.

The word 'americano' comes from the French 'amer' which means bitter and as with all aperitvi, is meant to whet the palate. The Americano Bianco is made from a base wine of Trebbiano di Lugana (genetically identical to Verdicchio) and shows the variety's distinctive freshness on the palate. Balanced between citrus, white flowers and the bitterness of the gentian, the finish also shows musk melon and woody spice.