
LIQUORE DELLE SIRENE AMERICANO ROSSO



Region: Veneto, Italy

Product Type: Aromatized Wine / Americano

Primary Botanicals: Hibiscus, monarda flower, red potato skins, Gentiana lutea, rose hips, bitter orange

Botanical Source: Local herbs cultivated organically on Monte Baldo at 800m. Bitter orange from Southern Italy.

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: Spritz, Boulevardier, rickey

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 her products '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 Rosso is made from a base wine of local Garganega and Trebbiano di Lugana and shows the latter's distinctive freshness on the palate. Delicate and floral on the nose and mildly bitter with juicy cherry notes, orange peel and rose.