
LIQUORE DELLE SIRENE BITTER ARTIGIANALE



Region: Veneto, Italy

Product Type: Aperitivo bitter

Primary Botanicals: Olive and lemon tree leaves, rose hips, sweet and bitter orange, Gentiana lutea, rabarbaro, galanga

Botanical Source: Local herbs cultivated organically on Monte Baldo at 800m, rabarbaro and galanga from Asia

Finished ABV: 23%

Method of Production: All infusions are done individually at different alcohol levels and stirred everyday for 20-45 days. Infusions pressed and combined, then water and sugar added. Rested briefly and paper-filtered. No coloring added.

Try this in: Any drink calling for a bitter! Or, low abv options like a spritz or paired with ginger beer, grapefruit soda or bergamot.

**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.

Elisa noticed a lack of attention to botanicals in the aperitivo bitters of the big brands and sought to go to market with a product that celebrates the true sense of bitter herbs, combined with smokey flavor from rabarbaro. The flavor is soft and warming but not overly sweet. Rabarbaro comes through on the aroma and palate and is balanced by the china, gentian and citrus. It finishes with notes of salted caramel and vanilla.